

AYAMA Merlot 2010

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate shadings to their best advantage.

Ideal served at: 18 - 19° C

A wine for classic roasts, great steaks and venison and soft, creamy cheeses.

variety : Merlot | 100% Merlot

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin :

analysis : **alc** : 14.02 % vol **rs** : 1.6 g/l **pH** : 3.5 **ta** : 5.0 g/l **va** : 0.49 g/l **so2** : 56 mg/l **fso2** : 29 mg/l

type : Red **style** : Dry **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

ageing : Ready for immediate enjoyment but will mature well for up to three years.

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Gravelly, well-drained soils, as well as Perderberg mountain sandstone.

about the harvest: February by hand

in the cellar : Grapes were harvested at an optimum ripeness of 24° B, inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place before the wine was matured in steel tanks.

Bottling: August

