



MAURY MERLOT VERONESE IGT

Maury wine is made from merlot grapes. It has an intense ruby red colour, with a bouquet of black and red berries, and a soft, full-bodied flavour. Being versatile, it can be combined with many different dishes: salami-based appetisers, starters with meat sauce, roast meat, game and mature cheeses.

PRODUCTION AREA: Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

GRAPE VARIETY: Merlot.

VINE TRAINING METHOD: Guyot.

GRAPE HARVESTING: By hand and late (October), with selection of the best bunches.

PRODUCTION METHOD: The grapes are dried slightly, then gently crushed.

AGEING: In barriques for approximately 12 months.

COLOUR: Intense ruby red.

BOUQUET: Intense, slightly spicy, with hints of red berries.

FLAVOUR: Soft, round, well-bodied.

ALCOHOL BY VOLUME: 14% vol.

SERVING TEMPERATURE: 18 °C.