

Villa Minelli



Merlot Vecchie Vigne

— 100% Merlot

The purest Merlot, made from hand-picked grapes, followed by sorting in the vineyard and on a vibrating table in the cellar, fermentation and maceration in horizontal vinifiers and 12 months' ageing in new French oak barrels.

Dati tecnici

Terroir description: In the municipalities of Ponzano Veneto, located in the heart of the Treviso Province plain, loose and with a significant skeleton, gravelly

Surface area: 0.5 ha

Grapes: Merlot 100% from old rootstock

Average age of the vines: over 50 years

Density vines/ha: 3,000

Exposure: Plain with rows arranged north-south

Pruning type: Sylvoz

Average vine yield: maximum 10 grape clusters per vine

Grape yield (q/ha): 60/70

Vineyard management: Integrated pest management (SQNPI)

Operations on vines: Defoliation, topping, suckering, row cultivation to avoid the use of herbicides

Alcohol content: 13,5% vol

Harvest and vinification

Manual harvest in 10/12 kg crates. Variety by variety, when the grapes are perfectly ripe. Grapes first sorted in the vineyard and then on a vibrating-table in the cellar, de-stemmed, pressed and fermentation with low sulphur dioxide content at a controlled temperature in horizontal fermenters. After racking, its placed in barriques where it completes its alcoholic fermentation and malolactic fermentation takes place. It ages in wood for at least 12/15 months before bottling, followed by a brief ageing in the bottle.

Tasting notes

It has beautiful ruby tones, intense but bright, consistent with evident arches that gradually form on the sides of the glass. The nose is immediately intense, complex and refined; it has clear notes of blackberry, black cherry and violet; then it opens up to a spicy character: sweet tobacco, cocoa, vanilla, sandalwood and liquorice. The attack on the palate is extraordinarily balanced: it is immediately warm and enveloping with well-polished, round, "almost sweet" tannins; it has a savoury finish supporting persistent notes of blackberry and cassis, with sweet spices. Recommended with roast kid, stewed rabbit, veal shank and semi-mature cow's milk cheeses. Serve at 16-18°C.