



ANDREA FORMILLI FENDI



UMBRIA

MRLT Merlot

Grapes: 100% Merlot

Plant Density: 4,500 vines/ha

Harvest Period: Mid October

Fermentation: Takes place at a controlled temperature, never exceeding 26°C, for about 15 days. The maceration continues for another 10 days.

Aging: 18 months in French oak barrels. During this period the wine will be racked twice. In April, the final assembly was made and the best barrels selected. The wine is released after 6 months in the bottle

Nose: Balsamic hints combined with notes of earth and graphite enriched with vegetable notes.

Palate: The mouth is wide, deep, enveloping, calibrated to a lingering finish.



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