



LA PACE MERLOT 2016



The first impression is a vibrant red, as dense as it is lustrous. This is fittingly matched by a lavish bouquet of cotton candy, caramel and crème patissière on a foundation of dark fruits such as plums and very ripe cherries. The delicate boise fragrance, infused by the oak, is seamlessly integrated with the vanilla notes and typical fruity highlights.

The flavor consists predominantly of ripe red fruit, which intertwines harmoniously with the wine's acidity to create a pleasant and enveloping gustatory persistence. The mouthfeel is broad and sumptuous; it is somewhat fat and marked by tannins that are polished and subtle despite a majestic weft. The perfect balance struck on the wood-fruit dimension crowns a great wine with a great length.

N.B.: The choice of Diam corks guarantees the absence of defects in the wine.

Designation:

DOC Maremma Toscana
Merlot

Terrain type:

Calcareous and clayey

Grape varieties:

100% Merlot

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Yield per hectare:

5,800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

Spontaneous, in cement tanks at a controlled temperature

Aging:

16 months in 225 L French durmast oak barrels and in a 20 hL French durmast oak vat, followed by 12 months in the bottle

Alcohol content:

14.5%

Podere La Pace

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