



AVANTI WINES

Merlot IGT, Villa Cornaro

Toser Vini

Veneto – Italy



❖ **Grape variety:** 100% Merlot

❖ **Alcohol content :** 12% ABV

❖ **Wine making process:**

Merlot grapes are harvested in mid-September. They are then crushed and undergo alcoholic fermentation for 12-16 days, at a temperature of 22-24°C, during which the wine is pumped over the cap many times. During this stage alcoholic fermentation occurs, by means of selected varietal yeasts. Once fermentation process is complete, the lees are drawn off, then the wine is racked and stored in steel tanks.

❖ **Tasting notes:**

Deep ruby-red in colour with a vinous aroma which blends perfectly with the grassy notes typical of this varietal. On the palate it releases delicate nuances of forest fruits and wild flowers, well-balanced by a mid-tannic aftertaste.

❖ **Food and Wine Pairing**

This stylish wine marvellously matches with roasted meat, stewed beef and veal. Superb if served with autumnal mushrooms-based courses.



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