

# HEREDIA

## Novaline Merlot Trentino Riserva

DENOMINAZIONE DI ORIGINE PROTETTA

The grapes are grown in the area of **Novaline**, in Mattarello, in the south of Trento. This area has always been renowned for the production of good quality red wines, especially Merlot. The vineyards are situated on the higher, steep slopes of the valley, at an altitude of 350 meter above sea level, with a good ventilation and a south-western exposure. These elements create the ideal conditions for a good ripening of the grapes.

The soil is mainly constituted of mineral detritus, sand with a good presence of skeleton of dolomitic elements.

Once in the winery, the grapes are de-stemmed and crushed, with a maceration of about 20 days. After racking the wine undergoes the malolactic fermentation and is then aged in barriques of French oak for about 18 months. Before the bottling, the wine is aged in stainless steel. The wine ages then 6 months in the bottle, before it is released.

Intense ruby in colour, involving on the nose, with notes of red fruits and spices. Enveloping and harmonious on the palate, with a long persistence. A wine with a great structure.

### It goes very well with

Roast, red meats, game and ripe cheeses.

Serving temperature: 18-20° C.



ALCOHOL	13,5 % vol.
TOTAL ACIDITY	Ca. 5,3 g/l
APPELLATION	TRENTINO RISERVA DENOMINAZIONE DI ORIGINE PROTETTA
COLOUR	RED
GRAPE VARIETY	Merlot, various clones
TOTAL PRODUCTION	"15.000 bottles per year "
PRODUCTION AREA	Novaline
EXPOSURE	South- South/west
SOIL	Mainly mineral detritus, thinly sandy, with a good presence of skeleton of dolomitic elements.
TRELLISING SYSTEM	Double pergola trentina.
NUMBER OF VINES PER HECTAR	3.500
YEAR OF IMPLANTATION	1980 - 1985
PRODUCTION PER HECTAR	70 hl/ha
TIME OF THE HARVEST	Second half of September