



MERLOT

Grape variety: Merlot
Area of origin: Italy
Actual alcoholic title: 11,5 % vol
Residual sugar: 9-12 g/l

Description: Ruby red wine. The fragrance is intense vinous. Taste is velvety, harmonious, full-bodied. Mealtime wine.

Serving temperature: 14-16 °C
Working pressure: 0,3 bar
Flow: to be adjusted according to the container in which the wine is tapped (jug, flute, etc.)
Cleaning: to be washed with specific Soda-based products each 4/5 drums, or periodically each 20/25 days
Suggested gas: Nitrogen

