

LIÙ MERLOT IGT



VINEYARD & PRODUCTION INFO

Soil composition: galestro
Training method: bush (Alberello)
Elevation: 328 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-West
Vines age: 15 years
Harvest time: early September
First vintage: 2018
Production: 2,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Merlot
Fermentation
Container: concrete vats
Aging
Container: amphora
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.7 g/l
Acidity: 4.98 g/l



FOOD PAIRINGS

Excellent with game, red meats, and cheeses.



TASTING NOTE

Dense ruby-purple color.
Lovely, boisterous black-cherry flavors, subtle tannins, and a chocolatey finish.
Medium- to full-bodied, with superb richness, purity, and overall harmony.

PRODUCER PROFILE

Estate owned by: Maurizia and Luca Di Napoli
Winemaker: Luca Di Napoli
Total land under vine: 42 ha
Winery production: 90,000 bts
Region: Tuscany (Italy)

