



# Masiero

BREGANZE MERLOT DOC

 Organically Certified Wine

GRAPE	100% Merlot
IN THE VINEYARD	
VINEYARD	2,5 ha, 120m AMSL, North/South exposure, planted in 2003
SOIL	alluvial and clay, medium-textured and relatively loose soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
PLANTING DENSITY	4.400 vines/ha
YIELD	90 q/ha
HARVEST	end of September, hand harvest and sorting
IN THE CELLAR	
WINE MAKING	grapes of different plots are separately processed; temperature-controlled fermentation; punching-down of the cap followed by maceration in steel tanks for 15-18 days at a controlled temperature of 25-28°C
AGING	aging in big French oak barrels for 10 months; 2-4 months of aging in bottle
N. OF BOTTLES	8.000
BOTTLE	bordelaise, 750 ml

*Merlot, tightly connected to our land with its versatile personality. The vineyard is marked like a Masiero, ancient local name used for a fenced field. A crataegus hedge surrounds the vine rows and its red and orange berries give the first welcome to the visitor.*

#### SENSORY ANALYSIS

**Sight** intense ruby red

**Smell** black fruits, varietal and spicy, tobacco and grassy notes

**Odor and taste** full, rounded and enveloping; soft tannins; persistent aftertaste

**Serving temperature** 18°C

#### FOOD PAIRING

Well-combined with *lasagne al ragù* and medium-aged cheese. A red wine that keeps company every day.

*A traditional recipe that we recommend*  
Rotzo potato *gnocchi* with duck sauce.



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