



# ◆ Pilandro® ◆

## SETTANTANNI

AGED MERLOT

*With an intense, ruby-red color, which tends towards a deeper garnet with age, our Settantanni Merlot conveys a strong personality and elegance granted by maturation first in large oak barrels and then in casks, a process carefully designed to lend this wine its soft, velvety flavor.*

*Serve at a temperature of 18°C (64°F) and pair with wild game, other grilled or roast meats, and cheese.*

Pairings



Available formats



### DESCRIPTION

VARIETY:	Merlot 100%
VINEYARD:	Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano.
HARVEST:	Late October with grapes partially dried on the vine and carefully selected for quality.
VINIFICATION:	Stripping and maceration on the skins for 8-10 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed. It then undergoes malolactic fermentation and is aged in oak barrels.
BOTTLING:	Late April with subsequent bottle aging.
ABV:	14.5%



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