

# Levante Merlot 2021

DOC



## Wine Description

Brilliant granet red, lots of flavours with great finesse: Blackberry, red berries, black currant, cinnamon and spices. On the palate you can immediately recognize its complexity. Dry and profound, elegant with a great tannin structure.

Wine Type:	Still wine   red   dry
Allergens:	sulfites
Drinking Temperature:	17 - 18 °C
Aging Potential:	medium (17 years)
Optimum Drinking Year:	2025 - 2042

## Award

Luca Maroni:	96
Guida Bio:	4 foglie

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOC
Site:	Campo Levante
Varietal:	Merlot 100 % 2200 liter/ha

## Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing:	70 %   small oak barrel   used barrel 30 %   small oak barrel   new barrel

## Curiosity

The grapes for this wine are from the vineyard called "Campo Levante", the "gate to the light". This vineyard is the first to greet the morning sun every day.

## Food pairing

It goes perfect with venison, red meat and mature cheese, or simply for meditation.

## Vintage 2021

In August the total rainfall amounted was 26 mm, although some areas of the territory received up to 150 mm of water, concentrated in two events. This shows the variability of Montalcino and its microclimates. As far as temperatures are concerned, we had values of 39°C, concentrated between the 11th and 16th of August. On these dates, we also had an increase in minimum temperatures, which changed the vegetative balance, with the foliage and grapes beginning to suffer in some areas. The month of September had the lowest rainfall of the year, at 1.5 mm, with four days with maximum temperatures of >30°C, but with significant temperature fluctuations. Despite the lack of rainfall, this allowed the leaves to maintain an acceptable color and had a positive effect on the grapes and their aromatic components. October recorded an accumulated rainfall of 12.8 mm, with minimum temperatures of <7°C between the 9th and 14th of the month, improving the ripening of the grapes (in the later-ripening areas of the territory) with fluctuations in temperature of up to 15 degrees. (Consorzio Brunello di Montalcino)