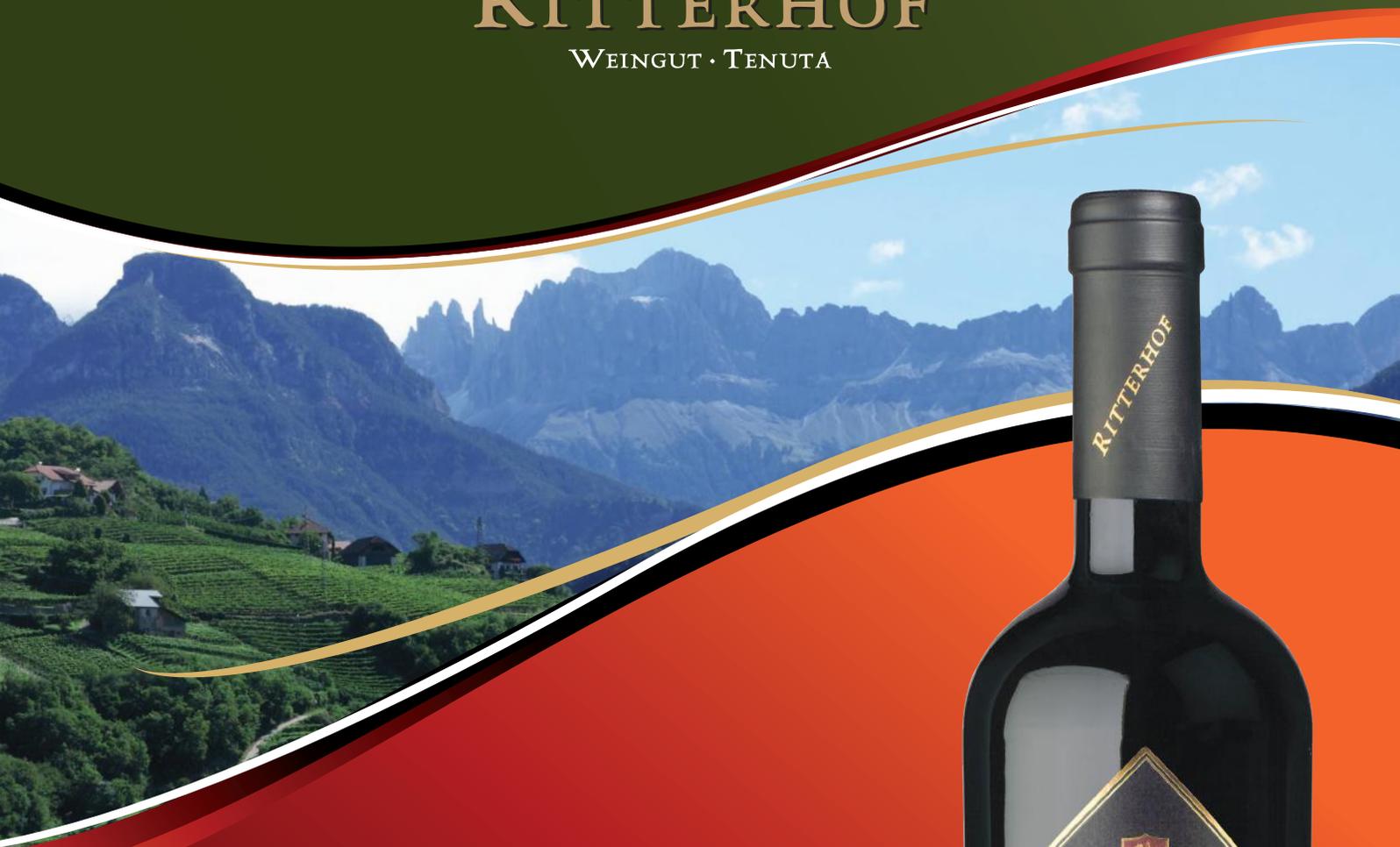




RITTERHOF

WEINGUT · TENUTA



MERLOT MOLLIS

WINE DENOMINATION

South Tyrolean Merlot MOLLIS DOC

GRAPES

Perlhofer "Crescendo" IGT approx. 60% Vernatsch, 40% split between Lagrein and Merlot

MOLLIS - THE DELICATE

A flatterer of the senses. The harmony between the grapes creates elegance and expresses sophisticated lightness.

WINE GROWING AREA

The grapes used to make this Merlot grow in Leitach and in Tramin at an altitude of 450 – 500 metres. The vines are trained on trellises (Guyot system) and thrive on heat-retaining, sandy porphyry soils.

HARVEST AND YIELD

Due to the different varietals and vineyards, the grapes are handpicked as they reach full maturity during October. The yield is 70 hectolitres of wine per

hectare.

VINIFICATION

The grapes are delivered to the winery in 220 kg crates. They are lightly crushed, destemmed and fermented at a temperature of 28°C for about 10 days. By gently pounding the skins down and carefully pumping the must around, contact with the skins is maintained for as long as possible to achieve good colour and flavour extraction. The wine is aged for 12 months in small French oak barrels and then for another 6 months in the bottle.

WINE DESCRIPTION

This Merlot is an alluring deep, dark, ruby-red colour. Its bouquet is fruity and rich with subtle hints of blackberries and raspberries. The wine unfolds on the palate with a soft tannin structure in a smooth but long, lingering aftertaste. A wine to delight all lovers of Merlot.

RECCOMENDATION

This Merlot MOLLIS is a beautiful accompaniment to red mead, grilled dishes and mature cheeses.

