



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

MOLLIS Merlot

MOLLIS South Tyrolean Merlot DOC

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 varieties 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 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.

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.

RECOMMENDATION

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



» MOLLIS - The delicate «

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