20 VENTITERRE

Merlot – Nero d'Avola

APPELLATION
Sicilia DOC

AREA
Sicily

GRAPES
Merlot
Nero d'Avola

ALCOHOL LEVEL
13% vol.

BOTTLE SIZE
750 ml

VINIFICATION AND AGEING
After the crush and the removal of the grapes from the stalks, fermentation is carried out in keeping with traditional principles but with delicate maceration of the skins, which guarantees full extraction of color and, above all, the aromas and the polyphenolic substances they contain.

COLOUR
Rich and intense ruby-red colour.

BOUQUET
Intense and fruity bouquet with hints of plum and dried cherry.

FLAVOUR
Velvety texture with an elegant yet luscious and persistent flavor. It displays good persistence and fullness.

SERVING TEMPERATURE
To be served at 18° C. (64° F.).

FOOD MATCHES
A modern-styled blend variety that makes this wine a perfect complement to savoury first course dishes, dressed with meat sauces, roasts and aged cheeses.

ZONIN Via Borgolecco, 9 - 36053 Gambellara (Vicenza) - Tel. 0444 640111 - Fax 0444 640204 - info@zonin.it
www.zonin.it