



2019

TENUTA MOSOLE AD NONAM MERLOT



APPELLATION

Venezia DOC, Eastern Veneto, Italy

VARIETALS

100% Merlot

VINEYARDS

Ad Nonam pays tribute to the territory. It is the ninth milestone, between the cities of Oderzo (Opitergium) and Concordia Sagittaria (Julia Concordia), that gave life to Annone Veneto and celebrates a location used by the Romans for the changing of their horses. The soil is of Dolomitic origin with a composition of clay and limestone.

VINIFICATION

Maceration with the skins for 12 days. Fermentation in cement tanks at a controlled temperature between 30 and 32 °C. Malolactic fermentation is completed in French oak then maturation in French oak barriques of 225 liters for 24 months.

WINEMAKER'S NOTES

A brilliant ruby red color in the glass. A very evident fruity aroma of black cherries followed by hints of aromatics herbs and dry red berries. Vibrant flavors of black cherry, raspberry and ripe plum on the palate that finishes with soft tannins and good acidity.

FOOD PAIRING

Try it with Lasagna Bolognese, Pasta dishes with tomato sauces, Roasted Mushroom, Cheeses (Gorgonzola, Gouda), Roast Beet, Pork Tenderloin.



GLASSWARE

Bordeaux or
Merlot Glass



AGING

8 - 10 Years



DECANT

30-45 Minutes



SERVE TEMP

62 - 65° F