



FORTELONGO

DENOMINATION	Breganze Doc.
VINEYARD LOCATION	Fortelongo place, in San Giorgio di Perlana town.
SOIL TYPE AND EXPOSURE	Volcanic hills, 300 m above sea level, south-west exposure.
GRAPE VARIETY	100% Merlot.
VINIFICATION	Red vinification, de-stemming and maceration with pump-over and punch down of the cap lasting 5 days.
AGEING	At the end of the fermentation period, wine is decanted and it refines with its noble lees for 6 months.
ALCOHOL BY VOLUME	13% vol.
SERVING TEMPERATURE	16-18° C.
COLOUR	Brilliant ruby red.
TASTING NOTES, NOSE	Good intensity, ample, with clear scent of cherries and violet.
TASTING NOTES, PALATE	Dry, full bodied with fine grained tannins, warm, ample with fruity intense aromatic persistence.
FOOD PAIRINGS	Grilled red meat or roast wild-game, sliced salami and Asiago cheese.

Fortelongo is a 100% Merlot and it takes its name from Fortelongo location in the city of San Giorgio di Perlana where it is cultivated. Merlot is an international vine variety which find in this place a perfect habitat: a sunny hill at 300 m. above sea level west oriented with ample thermal excursion during summer where sunny and hot days are followed by north chilly winds during night time. Fortelongo vineyard is grown with a low yield per plant (2/3 Kgs): thanks to this and to a soil rich in “*togarela*”, a volcanic ground, we obtain a full of character Merlot. A smooth tannins wine, elegant, with a rich bouquet, it is suitable for every occasion.