



CANTINA FANINI
POSTE DEL CHIUGI



MERLO+T

MERLOT DELL'UMBRIA
INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES:

MERLOT 85%

CABERNET SAUVIGNON 15%

WINE-MAKING:

FERMENTATION/MACERATION IN STAINLESS
STEEL TANKS

AGING:

IN FRENCH OAK BARRELS FOR 18-20 MONTHS.
THEN IN BOTTLES FOR 18-24 MONTHS

ALCOHOLIC DEGREE:

13,5-14,5% VOL

BEST WITH:

ROAST, AGED CHEESES, SALAMI AND SAUSAGES,
DARK CHOCOLATE

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