

LINE
CRU

ALTO ADIGE DOC MERLOT-CABERNET DE PIANO 2018

“De Piano” is the ancient Latin name for Appiano and the name given to our cellar’s first red cuvée: a composition of Merlot and Cabernet. Both grape varieties have been grown in South Tyrolean vineyards since 1850. For “De Piano”, the two varieties are vinified separately and combined only after a year of ageing in wood. With the soft tannins of the Cabernet and the power of the Merlot, even the most demanding wine lovers find pleasure in this wine.



blackish red



blackcurrant, mint as well
as liquorice and coffee



Soft, spicy,
expressive

VARIETY:

Merlot 55% / Cabernet Sauvignon 35% / Cabernet Franc 10%

AGE:

8 to 15 years

AREA OF CULTIVATION:

Sites: a wide array of vineyards in the warmest sites of Appiano, Caldaro and Cortaccia.

Training System: Guyot

HARVEST:

Merlot and Cabernet beginning of October; harvest and grape selection by hand.

VINIFICATION:

Fermentation in stainless-steel tanks, followed by malolactic fermentation and maturation in barrique-tonneau. Assembly after nearly a year. Afterwards, the wine ages for another six months in large oak barrels.

YIELD:

55 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14.5 %

Acidity: 5.3 gr/lt

SERVING TEMPERATURE:

16-18°C

PAIRING RECOMMENDATIONS:

Grilled beef tenderloin (Fiorentina), aged cheeses

STORAGE/POTENTIAL:

8 to 10 years

