



Winemakers Import

Scavone Cantine Capriata

Merlot IGP

Appearance: ruby red color

Aroma: intense, pleasant, balanced

Taste: harmonious, well structured, dry

Alcohol content: 13% Vol

Soil: mixed with clay parts

Vineyards: reared against espalier

Harvest: by hand, mid-August

Vinification: the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins at a controlled temperature of 82°F lasts 12 days.

After malolactic fermentation, the wine matures first in large oak barrels for 6 months and then in vitrified cement tanks. After bottling it ages for 6-8 months.

Tasting Notes: the color is deep and bright ruby red. It has an intense and enveloping aroma with notes of small ripe red fruits. The flavor is rich, warm and velvety with clear sensations of black cherry and particularly elegant tannins. It has great structure and aromatic persistence.

Pairings: excellent with seasonal first courses based on red meat and with medium-aged cheeses. Also excellent for appetizers of cold cuts and tasty cold cuts.

How to serve it: it expresses the best of itself in a medium-sized glass and served at a temperature of 64°F



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