



SAN GIMIGNANO D.O.C. MERLOT "CELLORI"



Grapes varieties: 100% Merlot

Vineyard exposure: East

Altitude: 350 metres above sea level

Kind of ground: stony, calcareous

Harvest: first fifteen days of October

Production: kg 8.000 per hectare

Planting density: 4.500 plants per hectares

Alcoholic fermentation: Concrete tanks

Ageing: in French oak barrels for 16 months

Bottling: after 24 months

Bottle refinement: 18 months

Colour: deep ruby red

Bouquet: fruity and flowery with scents of forest fruits, notes of pansy and iris; spicy with notes of liquorice and chocolate

Taste: dry, warm, quite tannic, smooth, well balanced, harmonious.



Az. Agricola Cesani Vincenzo

viale 82D - 53037 San Gimignano (Siena)

39 0577 955084 www.cesani.it - info@cesani.it