



FRATELLI
WINES



Classic Merlot

Variety: Merlot 80% Cabernet Franc 20%

Vintage: 2015

Production Information

Vineyard: Plot F/G and B Garwar,

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 14 tons

Total Production: 1,25,000 bottles

Fermentation protocol

Fermentation method: Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 13.0

Total Acidity: 5.6

pH: 3.25

Tasting notes

Fratelli Merlot is a vibrant ruby coloured wine with a deep robe. Distinct aromas of plum and dark chocolate with slightly earthy undertones characterize this wine. On the palate, the wine has ripe fruit characteristics of dark plums with silky tannins and a pleasant acidity.

Food pairing

Paneer Tikka Masala, Rajma Khichdi, Chicken 65.