



FRATELLI
WINES



Merlot

Variety: Merlot 100%

Vintage: 2015

Production information

Vineyard: Plot A/B Nimgaon and G/F 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: 8 tons

Total Production: 39,000 bottles

Fermentation protocol

Fermentation method: Fermented at 22-25° C, in stainless steel tanks for 10-15 days.

Ageing process: aged in stainless steel tanks and final ageing in bottles.

Wine analysis

Alcohol: 13.5

Total Acidity: 5.6

pH: 3.34

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. A well rounded wine.

Food pairing

Asian Spiced Grilled Chicken, Aloo Matar, Bhindi Masala, Pork and Black Beans.