

{ créa® }

Merlot Trentino Superiore Doc

2016 vintage
Select Merlot grapes
(Merlot Trentino Superiore Doc)

Créa was vinified with the best grapes from the vineyards best suited to cultivation of the Merlot varietal. This harvest led to classification of Trentino Superiore.

IN THE VINEYARD: CHARACTERISTICS

Seasonal performance: 2016 saw some very unusual meteorological events. Bud break in the vineyards was in line with other years in terms of timing, but in the late spring the temperatures plummeted several times. This did not do any harm in Alto Garda but did however slow down the season, causing a delay in flowering. It rained several times in June, particularly heavy precipitation that led to bouts of downy mildew, in the main affecting the quantity of the grapes. Harvesting started in September, later than in previous years, and its exceptional quality was due to the stable, long-lasting period of high pressure, amplified by big differences between day and night-time temperatures with a very positive effect on the sugar content, the acid balance of the grapes and aroma production. The absence of rain for the entire harvest period also allowed for correct programming of the grapes harvested, ensuring effective, rational work on the winery and the picking of perfectly healthy grapes. A vintage that has therefore given excellent results for both white and red wines. Harvesting took place on 1 October, with careful manual selection

of the grapes.

Grape variety used: Merlot monovarietal.

Production area: earlier zones to allow better ripening of the grapes: Bolognano and the slopes of Monte Brione. These are mainly southerly facing areas that enjoy many hours of sunlight and excellent microclimatic conditions.

Soil type: heavy soils with medium texture, characterised however by a high clay content, at times calcareous.

Training system: guyot-trained.

Production: 9,500 kilos of grapes per hectare.

IN THE WINERY: FERMENTATION AND AGING

The grapes were manually harvested on 1 October with selection of the bunches and exclusion of any not perfectly ripe. The whole grapes were placed in small containers and transported quickly to the winery, where they were immediately stripped. Alcohol fermentation occurred in special steel fermenters at a temperature of about 25°C with maceration on the skins for 12 days. In January, after alcohol and malolactic fermentation, the wine was



750 ml
13,85 % vol

put into special wooden barriques and tonneaux to age. After 12 months, the wine was blended and left to age for 6 more months in steel tanks. On 30 July 2018, the wine was bottled, producing 3,984 bottles. Bottling was followed by an appropriate period of ageing in glass before the wine was put on sale. decanting, the wine was put to age in special French wood barriques (half new and half second-fill). The wine was blended 14 months later and on 30 January 2017 it was bottled, producing 3,712 bottles. Bottling will be followed by a years' ageing in glass before the wine is put on sale.

ORGANOLEPTIC CHARACTERISTICS

The wine has a compact and firm ruby red colour. The aroma offers a fascinating and elegant interweaving of nuances that includes berry scents (raspberry, blueberry and blackberry) and plum, as well as the cocoa and liquorice typical of Merlot, and spicier scents like cloves, pepper, menthol and vanilla, which are enhanced by aging in wood. The wine reaches the palate with authority and fullness and underscores the balance between the tannins, which

lend it structure without disrupting its great elegance, the wonderful plushness, pleasing fresh streak and lingering aromas and flavours. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol content: 13.85% Vol.

Sugars: 1.3 g/l.

Total dry extract: 28.6 g/l.

Total acidity: 5.03 g/l.

pH: 3.62.

Contains sulphites.

SERVING SUGGESTIONS

Ideal paired with roast red meats, braised meats and game, as well as hard cheeses.

SERVING TEMPERATURE

Serve at 18°C in wide glasses an hour after opening.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally

AGING POTENTIAL

10 years

Créa

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75 1,5 3	Bordeaux	6	cm 32,5 x 17 x 24,5

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,355 kg 2,790 kg 4,835	kg 8,65	88	kg 780	cm 145

