



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

VARIETAL



## Merlot

IGP (Indicazione Geografica Protetta) Terre Siciliane

**Grapes used:** Merlot.

**Harvest:** Late August – early September.

**Bottling:** Various batches.

### FERMENTATION

**Method:** Maceration in stainless-steel vats.

**Temperature:** 20 - 22°C. at start of process, 30°C. at end.

**Duration:** 15 days.

**Malolactic:** Yes.

**Bottle-ageing:** 6 months.

### TASTING NOTES

Intense ruby-red color.

Fragrance initially reminiscent of forest fruits, followed by floral notes. On the palate, it is generous, mouth-filling and dry.

A wine of great character

### ACCOMPANIMENT

Serve at 16° - 18°C. with strongly flavored appetizers and entrées, game and hard cheeses.

Principe di Corleone - Pollara S.r.l.  
C.da Malvello - Monreale (PA) - Italia  
Tel. +39 091.8462922 - 8463512 - +39 3206656471  
Fax +39 091.5640796  
[www.principedicorleone.it](http://www.principedicorleone.it)  
[info@principedicorleone.it](mailto:info@principedicorleone.it)

