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CAMPO SELLA

A vineyard of precious fruits, the result of the commitment that gives birth to the single-variety Merlot Sutto: 5753 grapevines that enable the company to work through a selection of the best grapes, from which a maximum of 6000 bottles are obtained. It's the higher expression of Merlot, in a wine that is proving to be an authentic "thoroughbred".



Colour *Intense vivid red with purple hues.*

Nose *A strong and well-rounded perfume of red fruits that develops delicate scents of black pepper and cinnamon, enriched by light notes of tertiary aromas: wood and leather.*

Taste *A dry and decisive taste, with an excellent balanced structure and persistence. It guarantees an articulate evolution in the glass that enhances the olfactory perceptions.*

Method of production Obtained from a lengthened maceration of attentively selected Merlot grapes and a refinement in barrique.

Alcohol 13%.

Harvest First fortnight of October.

Grape 100% Merlot.

Food matching Ideal with the most noble cuts of beef or traditional roasts. Excellent when served along matured non-spicy cheese, it matches perfectly dishes with truffle.

Bottle size 0,75 l.

How to serve 18°C, we suggest to open the bottle half an hour before serving, if the wine has aged, decant it and then pour in large glasses.

How to list on wine menus Campo Sella (100% Merlot) IGT delle Venezie, 2013, Sutto.



Sutto agricola

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