



GRIGOLLIBRUNO

Noal

TRENTINO DOC
DENOMINAZIONE DI ORIGINE CONTROLLATA
MERLOT

Very intense ruby red color. Intense and inviting aroma with notes of ripe berries, violet, wild berries, cherries and plums, elegant and vigorous body.

Exposure: south-east.

Grape training system: simple guyot.

Maturation: 36 months in oak barriques.

Wine pairing: enjoy this wine with roasted meat, venison dishes and grilled red meat.

Serving temperature: 18 °C - 20 °C, unstop the bottle at least 3 hours before drinking.

_____ 13,5% ABV 0,751 e



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