



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Merlot Terre Siciliane IGT

UNESCO has called the Dolomites - where Lagaria is made - the “home of the most beautiful mountain landscapes anywhere.” These cool, mineral-rich slopes form various, lush valleys with terraced landscapes and tidy rows of apple orchards and vines. Lagaria specifically comes from the Val Lagarina, which overlooks Trento, the region’s capital. The grapes benefit from the crisp, pristine mountain air and gentle breezes, as well as the diurnal temperature changes, which favor slow ripening and an intense aromatic profile. The entire range is styled by Franco Bernabei. The vineyards for this lush and plush wine are located along the northwestern coast of Sicily, in the province of Trapani. The grapes are handpicked, de-stemmed and soft-pressed. They then cold macerate for forty-eight hours. A portion of the wine then ages in French oak barrels, and bottling takes place in late spring. Intense on the nose and on the palate, with bright aromas of raspberries, blackberries and violets. Medium to full-bodied, mouth-filling and well-balanced, rich flavors, firm structure and silky texture.

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**Wine exported to:** Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

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## Most recent awards



## Winemaking and Aging

Grape Varieties:	Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-15 days
Type of yeast:	Selected yeast
Fermentation temperature:	25 °C (77 °F)
Maceration technique:	Pumpovers, Cap punching
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Stainless steel and oak barrels
Container size:	225 L
Container age:	1 - 3 years
Type of oak:	French
Bottling period:	Spring
Aging before bottling:	6 months
Closure:	Screwcap



## Vineyard

Organic:	No
Vineyard location:	Trapani, Northwestern Sicily

Soil composition:	Clay
Vine training:	Guyot
Altitude:	200-400 (656-1,312 feet) above sea level
Vine density:	4,500
Yield:	5.5 lbs per vine
Exposure:	Southwestern
Age of vines:	4-20 years old
Time of harvest:	Late September
Total yearly production (in bottles):	19,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with garnet reflections, the bouquet is ample and intense, recalling raspberries, blackberries and violets. Medium to full-bodied, mouth-filling and well-balanced, rich flavors, firm structure and silky texture.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	An excellent complement to red meat and cheeses.
Aging potential:	2-3 years
Alcohol:	13.5% alcohol by volume, dry extract: 29.23 g/l, total acidity: 5.05 g/l; residual sugar: 1.5 g/l; pH 3.6.
Winemaker:	Franco Bernabei