


MAGNUM 'SANSONINA' MERLOT IGT, SANSONINA

2016 | Red Wine



 Italy, Veneto

Sansonina

Deep ruby-red in color, with concentrated notes of crushed black cherries, cocoa, dried herbs, and a touch of balsam. Broad, velvety, and mouth-filling on the palate, it strikes a perfect balance between strong tannins and elegant acidity.

Vinification:

The grapes are hand harvested and placed in wooden boxes and immediately chilled to retain maximum fruit freshness. On arrival at the winery the grapes are softly pressed by pneumatic presses. The Merlot grapes then undergo a spontaneous, slow fermentation. The resulting wine is then refined in small oak casks for 18 months and then finally placed in large casks where the wine lays for a month. There follows filtration and ageing in the bottle for at least 6 months.

Grape Varieties: Merlot

Classification: IGT | **ABV:** 13.5% | **Closure:** Natural Cork