## Ttaly, TGT Umbria | 2005

## **CASTELLO DELLE REGINE MERLOT**

## "Merlot thrives in an old vineyard"

the Castello delle Regine Merlot vineyards are located in Umbria, between the cities of Narn and Amelia, at an altitude of 150 to 280 meters above sea level. The soil is very rich in clay. On the southwestern slopes, the vines receive lots of sunshine. Merlot vines have been planted here since the beginning of the 20th century, and they reflect well the unique soil of the area. Merlot is picked by hand and fermented in refrigerated steel tanks for 14 to 18 days. After malolactic fermentation, the wine matures for twelve months in French Allier oak casks and another two years in the bottle.

Produces "Castello delle Regine vineyard is situated near the town of Amelia in the Umbria region of Central Italy. Its roots trace back to the 16th century when the first vines and olive trees were planted on its land. Today, the Nodari family owns this 400-hectare estate, with 80 hectares dedicated to vineyards. They've extensively renovated both the vineyards, following thorough soil analysis, and the winemaking process. Castello delle Regine wines authentically represent the region, characterized by their richness and structure, often requiring extended bottle aging, which is also highlighted in their marketing. The estate's oak forests protect the vineyards, providing a microclimate that supports balanced grape ripening due to day-night temperature variations. Some of the vines are over 50 years old, adding diversity to the wines. Reflecting the Italian tradition of the alliance between oil and wine, the estate also nurtures 8,000 olive trees, including some that are 500 years old."

**COLOR** Deep ruby red with a hint of brown

**AROMA** Black cherries on the nose, blackcurrant, leather, coffee, dark chocolate and spices

**TASTE** full-bodied, silky tannins, dark berry fruitcake, cigar box and spicy. Fine acid structure, multifaceted, an elegant and well-balanced wine

**TIPS FOR USE** An elegant meat wine for demanding tastes, especially for mutton and game. An excellent cheese wine.

WINE TYPE Red wines

GRAPES Merlot 100%

Castella della Pag

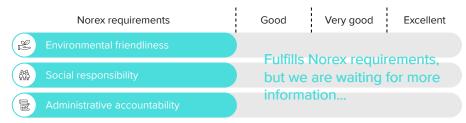
MANUFACTURER Castello delle Regine
ALCOHOL CONTENT 14%

SUGAR CONTENT 1 g/l

**PACKAGE SIZE** 6 bottle(s) **BOTTLE CLOSING** Natural cork

**BOTTLE SIZE** 0,75 | PRODUCT NUMBER 181001

## Norex Responsibility Indicator: Castello delle Regine



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari













