

PARRINA MERLOT DOC RADAIA

GRAPES:
Merlot (100%)

ALCOL:
15,5 % vol

PRODUCTION/YEAR:
2000 bottles

PRODUCTION AREA:
Parrina

VINEYARD:
Laura

SOIL:
Clays, calcareous



PRODUCTION /HA:
50 q/ha

HARVEST TYPE:
Hand picking selection of the bunches with ribbon

PRESSING:
Soft; yield \cong 60%

FERMENTATION - TEMPERATURE:
15 Days – 30°C

AGING:
New *barriques* for 1 year

CAP TYPE:
One-piece natural

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Radaia is the first La Parrina's red "Cru" and it is produced only with Merlot grapes. Its name derives from the Italian *radura*, which means clearing; appropriately so, the vineyard is situated in a clearing at the foothill with an altitude of 35 mt. In order to emphasize the peculiar characteristics of these grapes, vineyards are meticulously worked. The perfect synergy between the microclimate and the soil determines a correct balance between the vegetative and the productive parts of the vines. The production per hectare is quite low; in addition, the grapes undergo a further selection. At the wine factory, the grapes are crushed and cooled down. Then, they ferment at a controlled temperature for several days. Successively, wine is kept on the skins for some days in order to absorb all the substances. Next, it is transferred to concrete tanks where it undergoes malolactic fermentation. Finally, the mass refines for 1 year in new *barriques* before being bottled.

COLOR: Inscrutable ruby red with purple reflections.

NOSE: A balsamic nose with notes of fruit of the forest, leather, rum chocolate.

PALATE: A persistent palate with soft and involving tannins. Finally, notes of liquorice and coffee are perceived.

GENERAL NOTES

Parrina Merlot DOC Radaia is a sophisticated wine which inspires meditation. Aging harmonizes the tannins which melt in the fluid harmonies of alcohol and glycerine.

MATCHING

Roasted meat, stewed meat, chocolate cakes.