



ENIO OTTAVIANI
VINI E VIGNETI

RED

MERLOT

MERLOT RUBICONE I.G.P.

AWARDS



91 POINTS
falstaff
ROMAGNA
TROPHY 2020



JAMESSUCKLING.COM



GRAPE VARIETY
Merlot



BOUQUET
Intensive, complex



COLOR
Ruby red with highlights
verging on garnet, dense
and regular arcades with
slow tears



TASTE
Fruity over spicy



ALCOHOL CONTENT
vol. 14,5%



PAIRING FOOD
Lamb chops grilled aged
cheeses



SERVING TEMPERATURE
16/18° C



FERMENTATION VATS
concrete



AGING
Barrique



EXPOSURE
South, south-east



LOCATION
San Clemente - Rimini



SOIL
soft-clay, cobbles



ALTITUDE
130-155m. above the sea
level



CLOSURE
Cork



HARVESTING
manual



6 bottles of 0,75lt.
6 bottles of 1,5lt.

www.enioottaviani.it