

FOOD PAIRING

- Grilled duck
- Stuffed turkey
- Pork or beef tenderloin with plums
- Small poultry
- Rooster with wine sauce
- Soft-ripened cheese

Best served at 15-18°C



MERLOT ALARGINO







VINE

From the selected single vineyard in 'Zygos', with an altitude of 320 – 350 meters, an average age of the vines 20 years and low yield (35kg/ha).



VINIFICATION

Classic red vinification followed by 12 month maturation in new French oak barriques 228lt under controlled temperature. Afterwards, it remains in our underground cellars to age for another 12 months in the bottle.