

Bosco del Merlo 'Bricola' Chardonnay DOC

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Venezia

CEPAGE: 100% Chardonnay

WINEMAKING: The grapes and the must, after destemming, are cooled and kept at a temperature of 5 °C. The cryomaceration process lasts on average 24 hours to extract the fruit aromas and richness.

AGING: 5 months in stainless steel tanks on lees

THE STORY

Bosco del Merlo was founded in 1977 in Annone Veneto, when Valentino Paladin realized his dream of creating wines from sustainable practices that could best express the potential and identity of the territory, sealing them in time.

PHILOSOPHY: Bosco del Merlo comes with a personal commitment - to find the best ways of preserving the intrinsic quality of the grapes they grow and to work towards preservation of the land and its ecosystem.

BIOGRAPHY: The winemaking team is composed of Antonio Lucarelli (enologist of Bosco del Merlo and Paladin), Carlo Paladin (founder of Casa Paladin) and Professor Leonardo Valenti

THE ADJECTIVES

OVERALL: Mineral & Fresh

AROMAS / FLAVORS: Stone Fruits & Citrus

MOUTHFEEL: Full & Balanced

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Sea Bass Carpaccio & Crab Cakes



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