

BELPAESE[®]

MERLOT

Ora Winery produces our Belpaese line from vineyards located near Venice, Italy. While this winery specializes in sparkling wines from the Prosecco region, they also own vineyards in Piedmonte and Abruzzo. The Belpaese line is designed for casual meals and fun, lively, social enjoyment. The Image on the label is a modern twist on the Italian Flag and the name Belpaese comes from the two root words Bel meaning Beautiful and Paese meaning Place.

www.OraWine.it

Origin: Veneto, Italy

Varietal/s : Merlot

Production Region : The Pebbly soils and clay expanses at the top of the Treviso plain, bathed by the Paive and Livenza rivers, the foothills on the souther slopes of the Asiago plateau, and the valley through which the Brenta flows

Vinification : Merlot Grapes are harvested Mid-September. They are then crushed and undergo alcoholic fermentation for 12-16 days, at a temperature of 71* - 75* F, during which the wine is pumped over the cap many times. During this stage alcoholic fermentation occurs, by means of selected varietal yeasts. Once fermentation process is complete, the lees are drawn off, then the wine is racked and stored in steel tanks.

ABV : 11.5%

Closure : Cork

ASSESSMENT

Aromas & Flavors : Ripe Raspberries, Baking Spices, Wild Strawberries, forest fruits, wild flowers, hint of herbs

Structure : Medium body, Medium Acidity, Soft tannins

Food Pairing : Roasted meats, beef stew, Chicken Marsala

