

leopold



FIEGL

Winemakers since 1782



Merlot Leopold 2015

Denomination	D.O.C. Collio Merlot
Type of soil	Flysch and sandstone from the Ecocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September and beginning of October
Alcohol	13,5%
Aging	Barrique/tonneaux and bottle
Service temperature	16-18°C
Tasting notes	An intense ruby red color with opaque facets. It has elegant notes of red fruit such as sour cherry, dry plum, currant, soft fruit, followed by licorice, chocolate, and coffee. At the palate, it is rich and structured, smooth but with a charming freshness. It has elegant tannins and long persistence. Merlot Leopold goes well with game or red meat.

FIEGL società agricola

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