



Merlot Riserva, Full Ripe, Rich and Important



“Riserva” means aged but also more important and structured wine, to drink more slowly enjoying every sip.

This Merlot-wine comes from vineyards where the production is kept low, so that the grapes are much richer in flavour and therefore in quality. It matures for at least one year in oak barrels. The perfume reminds to blackberry, plum, liquorice and tobacco. The taste is ripe, full and rounded.



Some notes

GRAPE VARIETY: Merlot arrived in Euganean Hills from Bordeaux, France more than 150 years ago and since the beginning it adapted here very well, so it can be said now that is traditional grape variety here. In Salvan Vineyards it gives wine characterized by an important “personality”, with a fruity but also a bit herbaceous aroma, a good tannin content and structure that allow it to last several years.

It is always an amazing experience to taste it with a “vertical” (different years of the same wine) and taste how every year it becomes rounder and more complex, as long as time passes.

VINEYARD: 25 years old.

VINIFICATION AND AGING: prolonged maceration, about two weeks, and aging in oak (little and big barrels).

TO DRINK WITH: Long-aged parmesan cheese, red meat, game dishes.

Our historical label with Pigozzo Church that is close to our winery. “Generositas vini magna est” – in latin language – means “Wine generosity is big”.

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opening times:
Monday to Saturday 9am-12am and 3pm-6pm
or with booking also on Sunday and non-working days
For guided wine tours please call and make a booking