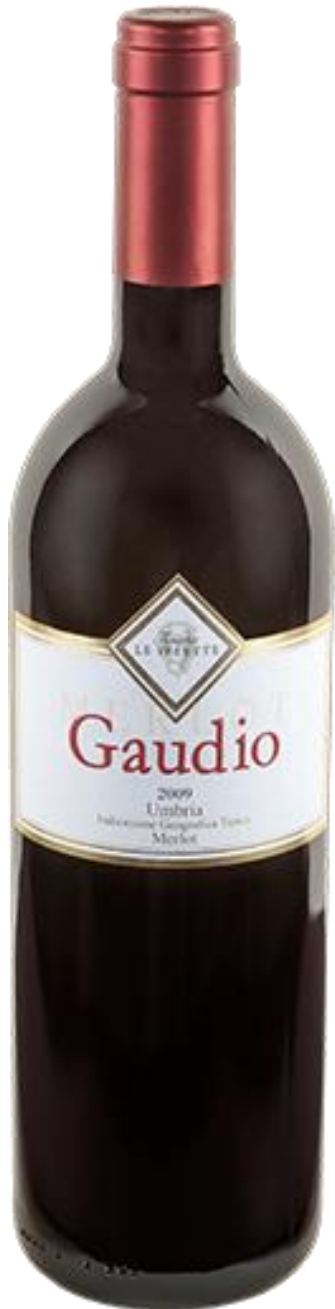


# ESPRIT DU VIN

*'An occasion for every wine'*

## Gaudio - Joy Merlot IGT Umbria



### Winemaker's Notes

Harvest takes place in the first ten days of September, fermentation in cement vats at 28 ° C for 7-9 days followed by a short rest before the malolactic fermentation. It matures in oak barrels partly French and American part for 13-16 months where it refines its aromatic and chromatic characteristics and then rest for another 3-4 months in tanks. Almost two years later a further year of aging in bottle.

### Description

Deep ruby red color and rich, opens in the glass in a broad aromatic bouquet with sensations ranging from cherry to blackberry, cocoa tobacco, leather. In the mouth is wide, round, with a good balance between tannic sensations and softness

### Serving Suggestion

It goes deliciously with beef, roast lamb and generally richer dishes or less fat. Excellent with mature cheeses.

### Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	100% Merlot
Appellation	Umbria - Farm Stands
Vintage	2011
Body	Medium
Alcohol %	15%