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TESIRARE

ROMPICAPO

merlot

“tulipe”

2019



La forza del Piave, la tenacia della nostra passione e l'equilibrio armonico del tulipe trovano espressione in un Merlot in purezza:
unico, coinvolgente e stimolante come un RompiCapo

Grape variety	100% Merlot
Vintage	2019
Appellation	IGT Veneto
Vineyard of origin	Fagarè – Particella 263
Cultivation	Organic – Green manure with Phacelia
Training system	Spur cordon
Planting density	7,5 thousand vines per hectare
Yields per plant	1 kg of grapes per vine
Harvest period	19 th of September
Harvest method	hand-picking, selection of bunches of grapes

Vinification notes

Maceration on the skins and spontaneous fermentation in non-vitrified concrete for 25 days. Slow alcoholic fermentation at controlled temperature and malolactic fermentation still in concrete tanks in contact with its own yeasts. It ends the maturation in tonneaux for 6 months.

Ageing period	in bottle for 6 months
Bottling	17 th June 2020

Tasting notes

The wine shows up with a nice intense ruby red color with garnet-red reflections. On the nose, it expresses aromas of small red berries, of soft spices and floral nuances. On the palate it has a good body, with very harmonious and persuasive aromas, a rich, ripe fruit and a fine and elegant tannic texture. The finish is of great taste balance, with pleasant freshness and flavor.

Food pairing

Merlot goes very well with second courses of red meat and game. Excellent with aged or spicy cheeses. Interesting with a platter of mixed cold cuts.

Suggested glass

Barbaresco

Wine list reference

Merlot “RompiCapo” 2019 - Italo Cescon

ITALO CESCON
ARTIGIANO DEL VINO