



IGT Baladello

IGT SEBINO MERLOT BALADELLO

TASTING NOTES

Limpid, intense ruby red colour. Wine with a very elegant character. Decided notes of berries and light hints of tobacco on the nose.

WINEMAKING

After destemming and crushing, the grapes are fermented in steel tanks. Fermentation in contact with the skins lasts about 10 days.

During this period the pump-over is done at regular intervals, to increase the extraction of tannins and colour. After the fermentation, the wine is aged 18 months in barriques before being bottled.

The name of the wine comes from the name of the vineyard.

GRAPE VARIETY

100% Merlot

ALTITUDE

300 m.a.s.l.

SOIL

Agillose Limestone

HARVEST PERIOD

End of September

FORM OF FARMING

Guyot planting with 5,000 vines per hectare

AGING

18 months in barriques

NUMBER OF BOTTLES PRODUCED

4,000

FERGHETTINA

FERGHETTINA

2019

BALADELLO

MERLOT SEBINO

INDICAZIONE GEOGRAFICA TIPICA

IMBOTTIGLIATO ALL'ORIGINE DA
AZIENDA AGRICOLA FERGHETTINA
DI ROBERTO GATTI
ADRO • ITALIA

75 cl e 14% vol