



Merlot

Winemaking

Grapes are hand-harvested slightly overripe. Maceration and fermentation for 12–13 days in temperature-controlled vertical tanks. Aged in stainless steel.

Tasting Notes

Ruby red with violet reflections. Intense and spicy nose with notes of wild berries. On the palate, smooth, well-structured and harmonious.

Food Pairing

Pairs well with white meats, roasted dishes, flavorful first courses and fatty fish.

Type	Red Wine
Region	Veneto
Municipality	Altavilla Vicentina
Vintage	2020
Variety	100% Merlot
Appellation (DOC)	DOC Colli Berici
Soil type	Loam – clay
Yield per hectare	90 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Stainless steel aging
Alcohol content	13% vol.
Serving temperature	18–20 °C

Fondo Rubro

Fondo Rubro - a brand by Agriale società agricola semplice
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