



H·LENTSCH
WEINGUT-TENUTA



Best served with

Pasta dishes with truffle, roast veal, grilled vegetables and cheese.

Recommended glass type

Medium size Bordeaux glass

Serving temperature

16-18°C

Merlot Riserva

DOC 2022

750 ml

The wine is of an intense garnet red colour with slight lightening on the edge. Pronounced intensive dark fruit (raspberry, black cherry, plum, blackberry), oak wood and clove aromas as well as slightly earthy notes characterise the nose. On the palate, the Merlot Riserva is complex, with a medium body and a beautiful intensity of flavour. Very pleasant to drink, with a persistent and juicy finish.

Information sheet

Vintage	2022
Grape variety	100% Merlot
Growing area	South Tyrol Bassa Atesina
Height a.s.l.	320-350 m
Soil quality	medium light alluvial soil on red porphyry
Climate	continental
Slope orientation	West
Vine training method	Pergola
Harvest season	Mid-October
Vinification	Stainless steel barrel
Fermentation temperature	24-27°C
Maturation in wooden barrels	12 months in barrique - Tonneau
Bottle-ageing	12 months

Analytical data

Alcohol content	13.5% Vol.
Total acid	4.35 g/l
Residual sugar	0.30 g/l
Sugar-free extracts	28.10 g/l