



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



QUATTRO CANTI MERLOT - CABERNET S.

DOP (Denominazione di Origine Protetta)

Grapes used: Merlot (50%) - Cabernet Sauvignon (50%).

Yield per hectare: Merlot 90 quintals; Cabernet Sauvignon 800 quintals.

Harvest: Merlot at the end of August and Cabernet Sauvignon in first week of September.

Bottling: Two batches.

FERMENTATION

Method: Crushing and de-stemming followed by at least 14 days of maceration with the must.

Temperature: Start at 20°C. and is completed at 28°- 30°C.

Ageing process: French oak barrels.

Malolactic: Yes.

Refinement potential: Long-living, will last throughout time.

TASTING NOTE

Color: Intense ruby red with violet tones.

Aroma: Notes of red berries and cherries with hints of chocolate, black pepper and shades of mint and balm.

Palate: Conspicuously tannic, charming finesse, well-structured with a strong and seductive character.



*Pollara
Family's Selection*

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