



AZIENDA AGRICOLA

Pojer e Sandri

MERLINO DOLOMITI

Fruit:

Merlino is a new creation from Pojer & Sandri. It's made of the local red grape variety, "Lagrein," which has its fermentation stopped by the addition of our "Divino" brandy. Our proprietary brandy, "Divino," is distilled from two other local grape varieties, Schiava and Lagarino. This is the first product of this type made in Italy.

Process:

The Lagrein grapes are harvested at what we consider an optimum level of maturity, typically having a potential alcohol level of 13.5%. The fruit is then refrigerated for 1 to 2 days, allowing us to begin the production process with a cold maceration. The berries are separated from the stems and we find the cold maceration of 5 to 6 days enhances the aromatics of the wine. The fermentation begins and we arrest it with the addition or fortification of the wine with "Divino," our special brandy which is matured in wood for more than 10 years. This fortification takes place when we're pumping the juice back over the skins in the tank and the brandy is chilled to somewhere between -10 to -15 degrees. Adding the brandy "cold," is a more gentle process and retains greater aromas in the resulting product. As the alcohol level reaches 20-degrees, the yeasts die leaving *Merlino* with 100 to 120 grams per liter of sugar. A few days later, we transfer *Merlino* into barrels which had been used to mature the "Divino" brandy.

Bottling:

After 8 to 10 months, we bottle it.

Type of bottle:

Bordeaux bottles of dimensions 0.5 – 1.5 l.

Profile of the Spirit

Color: Intense violet

Fragrance: Wild cherries, black currants, blackberry with spice notes, coffee, cacao, vanilla.

Flavour: Potent and sweet, with structure and harmony.

Notes: In France the Banyuls and Maury wines are viewed as great partners for chocolate. Now Italy has its own accompaniment for fine European *cioccolato* or desserts featuring chocolate and berries.

Serving temperature: Best served cool, around 14 – 15C

