

Bosco del Merlo



MEDALS AND AWARDS



93 Points in
I Migliori Vini Italiani Luca
Maroni Guide 2023



DAMA D'ORO
EnoConegliano

CHARDONNAY DOC VENEZIA BRICOLA

IN VINEYARD

The vines grow on soils composed mainly by white clay, very rich in minerals. During the pre-flowering processes the peeling is done at the bunches level to let the sun penetrate and perfectly ripen each single grape. The grapes are harvested at optimal ripeness in the coolest hours of the day.

IN CELLAR

The grapes and the must, after destemming, are cooled and kept at a temperature of 5 °C. The cryomaceration process lasts on average 24 hours and is done to extract the fruity aromas that normally remain on the grape skin; this also helps to achieve greater body. A soft pressing follows to extract just the flour must, the fermentation occurs in steel tanks with controlled temperature. The wine refines on the lees, enriching its aromatic content, and the sensations of balance and softness.

TASTING NOTES

Straw yellow wine with green reflections, the nose is intense and mineral. Hints of yellow peach, banana and golden apple..

WHAT DOES BRICOLA MEAN?

The name, Bricola, refers to the typical wooden structure consisting of three or more poles folded together and planted in the waters of the Venetian and Friulian lagoons. It has always been used by sailors to indicate the waterways, for those who sail from the sea to the lagoon. A landmark that invites boats to return to the port from fishing.

PLUS

Chardonnay Bricola is the perfect match for the sailor return, its aromas recall the taste of the sea.

PAIRINGS

Perfect as aperitif, it pairs well with appetizers, delicate first courses, vegetables, both cooked and raw. Try it with fish, especially with delicate tartare such as amberjack and green apple or a fresh sea bass carpaccio.

Taste at 6/8 °C

Technical information

- Bottle sizes: 0.75 l
- 13% Alc. Vol.

- Sugars: 7 (±1) g/l



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