

La Merla dal Becco

La Merla dal Becco is a pure harmony of tradition, passion and intuition. “Merla” comes from the ancient grape variety eaten by the blackbird for its sweetness; “Becco” is the area where the wine is born. A blend of Canaiolo and Colorino, a special limited selection of only 450 bottles, with outstanding character and a great ageing potential. A deep ruby red color, with purple highlights. The Merla stands out for beautifully complex flavors of red fruits, marasca cherry, scents of violet with notes of Tuscan Tobacco and leather. On the palate reveals a particularly elegant tannins with a lingering and charming finish.



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Appellation	Colli di Luni DOP Rosso
Grape Varieties	90% Canaiolo and 10% Colorino
Bottles produced	450
Age of vines	60 years on average
Elevation	50mt a.s.l.
Density	5.000 plants/Ha
Vinification	The harvest was in the first week of October. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming. Fermentation and maceration took place in stainless steel tanks at temperatures between 26°-28°C, with periodic punching downs and pumping overs, for a total time of about 17 days. The malolactic fermentation spontaneously took place in the same stainless steel tanks. 25% of the wine then aged in barriques for about 12 months, before the final assembly. The wine naturally settled without any clarification.
Ageing in bottles for	6 months
Alcohol/Vol.	13,5%
Total acidity	5,62
Dry extract	25,5
Formats	750ml 6pk wooden box 1500ml hand-painted in single carton box

Sulphites are below the organic standards.

