

2010 “Le More” Merlot

Corte Figaretto
Veneto, Italy



THE WINE: 100% estate grown fruit. Hand harvested in small wooden cases, then set out on mats to dry for 20 days. This is the technique also used to make Amarone. The grapes lose 30% of their weight, mostly water, and the flavors intensify dramatically. The wine then spends 12 months in small, new French oak barriques. Only 300 cases made, 40 cases imported to the U.S.

Wine Maker: Mauro Bustaggi

THE ESTATE: Located only a few miles North of Veneto, in the heart of the Valpentina region. Family owned and run by Mauro and his wife Patrizia Bustaggi. The vineyard benefits from the cool breezes of the Lessino Mountains, which also provide significant temperature swings between warm summer days and cool evenings. This allows for slow maturation and great acidity balance.

~Tasting Notes~

Color: Dark crimson red with a ruby hue.

Aromas: Black plum and berry with notes of vanilla oak and tobacco.

Flavors: More intense than most Merlots. Dark ripe berries with vanilla and spicy forest wood flavors. Creamy, rich mouthfeel with chewy tannins. Juicy blueberry and leather flavors on the finish seem to linger on your palate for minutes after swallowing.

Food Pairing: A flavorful, rich dish is recommended to stand up to this robust wine. Ribs pair wonderfully with this Merlot, as does a grilled Ribeye with a peppercorn crust.

~Drink now through 2020~