

2015 LE MORE MERLOT

CORTE FIGARETTO, VENETO, ITALY



THE WINE:

100% estate grown Merlot. Hand harvested in small wooden cases. Fifty percent of the fruit is 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 other fifty percent is harvested and pressed right away. The wine is then blended, half freshly picked and half dried for 20 days. The wine then spends 12 months in small, new French oak barriques. Only 300 cases made, 50 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. Member of the Vignaioli Indipendenti, a cooperative of wineries who only use their own estate grown fruit to produce their wines, no purchasing or selling of the grapes.

TASTING NOTES:

Color: dark garnet-ruby

Aromas: red berries and vanilla mingle with baking spices

Flavor & Texture: creamy red plum and ripe berries with subtle spice and leather; soft and mouth filling with low tannins and acids, yet still fresh and energetic

Food Pairing: gourmet grilled burgers with Swiss cheese, mushrooms and caramelized sweet Vidalia onion

-DRINK NOW THROUGH 2025-