

ECCO DOMANI



## *Ecco Domani 2005 Merlot IGT delle Venezie*

### **The Grape**

The Merlot grape has been cultivated in Trentino, Italy since 1870 with exceptional results, particularly on the hillside areas near Trento City and in the Vallagarina Valley. Here the Pergola Trentina and Guyot cultivation systems produce low yields and concentrated berries that result in more dense and complex wines. Grapes for our 2004 vintage Merlot were grown in following areas within the Tre Venezie region: the Vallagarina Valley in the Province of Trento, Grave del Friuli in the Province of Udine and Pordenone, and Grave del Veneto in the Province of Treviso.

### **Viticultural Notes**

The 2005 growing season was characterized by substantial and quick changes in temperature. The maturation period was marked by high temperatures with occasional rainstorms during June and July. This combination of short periods of dryness and intermittent rain was beneficial during maturation, since it provided the proper level of moisture to facilitate proper growth of the grapes. The harvest period was marked by high daytime temperatures that contributed to excellent sugar accumulation, and cool nights that promoted the development of aromatic substances.

### **Winemaker Notes**

The grapes were harvested at full maturation during the last week of September through the middle of October. They were then macerated for eight to ten days in small stainless steel tanks to increase the surface contact between the juice and the skins, at a temperature of 26-28°C. After separation from the must, refining in oak casks, and alcoholic fermentation, the wine remained on the lees until the end of malolactic fermentation. Finally, the wine was refined in stainless steel tanks to preserve the fruit flavors that are characteristic of this varietal. The 2005 Merlot is made from 86% Merlot grapes (6% of this is surmaturato Merlot), 5% surmaturato Cabernet Sauvignon, and 9% surmaturato Lagrein. The surmaturato grapes are left on the vine longer than normal, allowing the juice to develop greater concentration and complexity from the extended hang time.

### **Tasting Notes**

Ecco Domani 2005 Merlot displays a deep red color tinged with ruby-red reflections. It is soft and lovely in the modern red style, with aromas of well-ripened blackberry fruit. It has subtle tannins and a long, complex finish characterized by notes of spice and cherry on the palate. Our Merlot is a perfect match for a wide range of foods, particularly tomato-based pasta dishes, poultry and grilled meats.

### **Finished Wine**

Varietal Content:	86% Merlot (6% surmaturato Merlot), 5% surmaturato Cabernet Sauvignon, 9% surmaturato Lagrein
Appellation:	Tre Venezie
Alcohol Level:	12.7%
Residual Sugar:	0.25 g/100ml
Total Acidity:	0.52-0.55 g/100ml
pH:	3.53