

Merlot

Residual Sugar: 0 %

Medium-dark ruby color. Smooth and velvety with aromas of dark berries. Flavors of blackberry, cassis and plum, with delicate oak and tannin in the finish.

Food Pairings: Grilled, red meat or tenderloin. Caramelized Onions. Parmesano Reggiano cheese.



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