

FASOLI GINO

vini dal 1925

ORGNO Merlot Veronese

INDICAZIONE GEOGRAFICA TIPICA

Merlot was planted in the Orgno vineyard in 1978 as we wanted to see if our land, traditionally used to produce white wines, was also able to produce red wines of great quality. We were happy with the results: Merlot worked well in our area but we decided to wait 10 years before releasing it on the market so that it would reach the levels of quality that we demand.

SENSORY ANALYSIS

Color: Intense ruby red .

Aroma: Ripe red fruits and hints of leather, truffles and liquorice.

Taste: This wine is full- bodied and rich with great balance. A warm and vigorous Merlot.



GRAPES and HARVEST

Merlot 100%

The grapes are harvested by hand in the first fortnight of September.



SOIL, PRUNING SYSTEM and YIELD

Chalky, loose soils with stones and clay location on level vineyards.

Pergola e Guyot

5 tonnes per hectare



WINEMAKING TECHNIQUE

The grapes are hung by hand to dry on wires for 80 days following the local tradition of appassimento. The grapes are fermented in stainless steel tanks at controlled temperatures. The wine is left to fine in French oak barrels for at least 4 years.



ALCOHOL CONTENT

17.5 % by vol.



SERVING TEMPERATURE

If the bottle has already been cellared for several years, we suggest keeping it at room temperature for a few hours before serving. The wine should be opened and for best results decanted and served at a temperature of 18°C.



FORMATS AVAILABLE

750 ml, 1.5l, 3.0l



FOOD & WINE PAIRING

Orgno is perfect with grilled or braised meats, game and pasta dishes with rich sauces. It is also excellent with mature cheeses. It can be enjoyed with food or at the end of a meal accompanied by a cigar.



MUSIC PAIRING

Jazz Music



www.fasoligino.com



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 **AWARDS**

VINTAGE	AWARD	SCORE
2011	VERONELLI BIBENDA LUCA MARONI	2/3 4/5 96/99
2010	JAMES SUCKLING LUCA MARONI MUNDUS VINI BIOFACH	90/100 92/99 SILVER MEDAL
2009	DECANTER LUCA MARONI VERONELLI "GLOBAL MERLOT MASTER" THE DRINK BUSINESS	BRONZE MEDAL 90/99 2/3 SILVER MEDAL
2008	LUCA MARONI	86/99
2007	LUCA MARONI	90/99
2006	LUCA MARONI DUEMILAVINI	82/99 4/5
2005	MILLESIME BIO LUCA MARONI VERONELLI GAMBERO ROSSO L'ESPRESSO DUEMILAVINI INT. WINE CHALLENGE	BRONZE MEDAL 83/99 2/3 2/3 2/3 4/5 COMMENDED
2003	LUCA MARONI MUNDUS VINI BIOFACH DUEMILAVINI L'ESPRESSO GAMBERO ROSSO	81/99 SILVER MEDAL 4/5 2/3 1/3
2000	LUCA MARONI	83/99

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