

PÀTRIMO

An extraordinary wine, “born of chance” from a historic vineyard in the heart of Irpinia; Merlot is atypical and unique thanks to the contribution of our territory. This is a unique interpretation of this international variety proposed by Feudi di San Gregorio.

Denomination

Campania Rosso IGT

Grape

Merlot

Wine-making technique

After destemming and crushing, maceration and alcoholic fermentation in stainless steel. Maleolactic fermentation in wood.

Maturation

Minimum 18 months in French barriques of medium toast.

Aging

Minimum 10 months in bottle.

Organoleptic examination

Ruby red, clear and imprenitable at the same time. Perfumes of marmalade of delicate black fruits are evident, as are sweet spices, eucalyptus, vanilla and coffee. The tannins are sweet, fine and soft, the total balance is one of harmony. The finish has a long persistence of sensations of fruit, spices and roasted coffee.

Food pairings

Extraordinary on its own, it pairs well with roasted or stewed red meats, as well as great cheeses.



FEUDI DI SAN GREGORIO

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