

Terlano

*Siebeneich Merlot Riserva Alto Adige DOC*



The warm mild microclimate accorded Siebeneich allows for the Merlot grapes planted in the heat-retentive soil of this cru to fully ripen. After temperature-controlled fermentation and batonnage, the wine is aged in large oak casks (70%) and small barriques (30%) for 12 months.

Grape varieties : Merlot

Altitude : 250-300m ASL

Exposure : South/Southwest

Soil : Free-draining sandy clay (Siebeneich)

Alcohol : 14%

Tasting notes :

This wine is ruby-red to garnet and its bouquet entices with black currant and prune paired with light woodland aromas. Plum, black cherry, tobacco and licorice dominate in the mouth while supple tannins and cedar round out this balanced well-made wine. Prime rib with Madeira porcini sauce, rosemary and roasted garlic chicken and rack of lamb are ideal accompaniments.

Press Notes

The Wine Advocate

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90 points

