## La Ricolma Igt 2007 Merlot di Toscana

Production: 5.456-750 cc bottles - 3501500 cc bottles
A mild winter was followed by very early germination. A fairly hot summer without any excessively high temperatures meant that the grapes ripened evenly a week earlier than usual. This vintage has a lower acid content than 2006 and excellent freshness.

This wine is very intensely flavoured, long, persistent and extremely well rounded. Altogether a great year. Wherever necessary, from 20 to $30 \%$ of the grapes were removed from the vines when they were well into production. Best between 2009-2019 and beyond.

Serve at 17 to $18^{\circ} \mathrm{C}$

As the wine is unfiltered, there could be a slight deposit at the bottom of the bottle.

Best between 2009 and 2015.


