



Sensi

MERLOT

On the wine labels of Patria, the works of Salvatore Incorpore meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpore is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpore** - "Beviamo".



*Beviamo, perché aspettare le lucerne?
Breve il tempo.*

Alceo di Lesbo
translation of
Salvatore Quasimodo



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IGT TERRE SICILIANE

Grape varieties: 100% Merlot

Production area: City of Bronte (CT)

Altitude: 700 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: guyot

Average age of vines: 12 years

Harvest: September

Vinification: soft pressing of the grapes, maceration with the marc and fermentation with selected yeasts in stainless steel silos for about 10/15 days at temperatures of 22/24 °C

Maturation and Ageing: stainless steel silos for 6 months, French oak barriques for at least 13 months, bottle for at least 5 months

Sensory analysis:

Appearance: clear and bright ruby red

Aroma: fine nose with good intensity and complexity characterized by sweet spices, vegetal and cherry notes

Taste: soft, balanced with good persistence and savory finish

Alcohol content: 14% vol.

Serving temperature: 16/18 °C

Recommended glass: burgundy

Food pairings: we recommend a timballo di riso al ragù di carne, braised beef, medium-aged cheeses and all red meat and vegetable-based gastronomic specialties typical of the Mediterranean tradition.