

# GRAZIANO MEROTTO

The Merotto family's agricultural beginnings can be traced back to Agostino Merotto, an ancestor who was already well-known in the area at the beginning of the 1900s for the quality of his Prosecco. After the period of the two great wars, a time during which there were few notable landmarks in wine production, came a renaissance in agriculture and traditional farming focused on dedicating land to the kind of cultivation it was best suited to. Graziano Merotto started his company in 1972 and showed an immediate gift for wine production. He also had a clear vision regarding the world of sparkling wines. With great sacrifice, hard work, and much trial and error, he was able to achieve renowned levels of excellence, leaving a legacy that was destined to become part of the history of the local area.

The Merotto Winery is located in the heart of the Conegliano Valdobbiadene Prosecco Superiore DOCG production zone, known for its famous quality proseccos. In these Alpine foothills, the vineyards of Giovanni Merotto are located in a ring of hills surrounding Col San Martino, an ancient Lombard city north of Treviso. Merotto owns 12 hectares of vineyards in this area, and rents another six, for a total annual production of about 2.3 tons of grapes. In addition, he purchases additional grapes from another 25 local growers, who are constantly subjected to inspections to ensure their grapes achieve the quality levels Merotto requires.

**GR Tre Bicchieri 10X!! Cuvee del Fondatore**  
**95D Cuvee del Fondatore v17**  
**95D La Primavera di Barbara v18**





**MEROTTO**  
AZIENDA AGRICOLA

# La Primavera di Barbara

**VALDOBBIADENE**  
**PROSECCO SUPERIORE DOCG**

**DRY - MILLESIMATO**



*In a small, select vineyard in the hills of Col San Martino we harvest the grapes for this much appreciated wine of which we are very proud.*

## TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 90% Glera, 10% Perera.

Wine making technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 21 g/l

Pressure at 20°C: 5 bar

## SENSORY CHARACTERISTICS

Appearance: straw yellow colour; bright with a lively, layered foam; fine and persistent perlage.

Bouquet: intense fruity scents of apple, pear and apricot; varied floral sensations of rose and wisteria complete the bouquet.

Taste: crisp, savoury and a balance of sweetness and freshness.

Finish: very fragrant and fresh despite the perceptible presence of residual sugar.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 litres



**MEROTTO**  
AZIENDA AGRICOLA

Grani di Nero

ROSÉ SPUMANTE WINE

GRAN CUVÉE ROSÉ BRUT



*Impossible to resist the temptation of this refreshing Rosé, so elegant, intense and immediate.*

#### TECHNICAL CHARACTERISTICS

Production area: vines grown in the Piave area.

Varieties: 100% Pinot Noir.

Wine making technique: short-duration on-skin maceration, vinified off-the-skin with soft pressing and pure fermentation at a controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 13 - 14°C.

Alcohol: 11,5%

Sugar residue: 8 g/l

Pressure at 20°C: 5 bar

#### SENSORY CHARACTERISTICS

Appearance: bright pink; brilliant and silky foam; fine and persistent perlage.

Bouquet: intense and vivid; soft and elegant hints of small red fruits and a fresh hint of forest fruits.

Taste: persuasive, fresh and sapid centering on notes of raspberry, currant and wild strawberries.

Finish: dry and vibrant with a long fruity finish.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 litres