



**TERENZUOLA**  
TRA LIGURIA E TOSCANA

## LA MERLA

CANAIOLO NERO IGT TOSCANO

95% Merla grapes (local biotypes of "red-rachis" Canaiolo Nero, also called Canaiolo minor) and Barsagliana for the remaining 5%. Unfortunately, during the spread of phylloxera, significant genetics were lost due to incompatibility with American rootstocks. Our vines were sourced via mass selection from 80-year-old pre-phylloxera pergolas.

The vineyards, located in the municipality of Fosdinovo, extend between 100 and 200 m above sea level and the soils made of a mineral matrix rich in iron and lignite. These varieties are late ripening and, depending on the year, harvest can take place as late as mid-October.

Fermentation is carried out at low temperature, in concrete vats with submerged cap maceration for 60 days. Winemaking includes gravity racking, malolactic fermentation, moderate sulphur and clarification only through consecutive racking.

The wines age for one year in 20 hL Austrian Slavonian oak barrels for the Merla while barriques are used for the Massaretta. In order to stabilise the wine naturally, a further winter aging in cement is carried out. Wines are bottled 18 months after harvest and after a further 8 months of aging in glass they are released on the market.

These are wines of high complexity and elegance with potential for up to 15 years of bottle aging.

Approximately 13,500 bottles are produced each year.

Artwork by Camilla Bianchi

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