



NIKLAS

WEINGUT



Südtiroler DOC Merlot Riserva - DJJ 2017

A homage to the unique terroir and above all to the old wine-growers Josef and Johanna Sölva when they handed over to their son Dieter Sölva in 2011. Created out of gratitude. Refined and charismatic.

TASTING NOTES

Color: dark ruby red

Aroma: complex ripe fruit notes of blackberry combined with mature aromas from the barriques.

Taste: full-flavored with a powerful tannin structure.

FOOD PAIRINGS

An ideal wine with game and dark meats.

VINIFICATION

24 day must fermentation in open steel tanks with agitation of the must. Malolactic fermentation in oak barrels followed by aging in barriques for 18 months.

AT A GLANCE

Grape variety, age of vines: Merlot, 30 years.

Site: Prutznaï, 300 m a.s.l.

Soil: loamy gravel

Vine training: pergola training system,
near-natural integrated production.

SERVING TEMPERATURE 18 - 20 °C

OPTIMUM MATURITY at least 5 years

ALCOHOL 14,5 % vol

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 0,9 g/l

WASTE SEPARATION		
Bottle	Capsule	Stopper
GL71	TIN42	FOR51
Glass	Tin	Cork

TOGETHER AGAINST POLLUTION
Observe the regulations in
your town

WINERY NIKLAS | Family Sölva | Brunnenweg 31 A | Kaltern, South Tyrol
T. +39 0471 963 434 | wine@niklaserhof.it | www.WEINGUT-NIKLAS.it