



**Bosco
del
Merlo**





Bosco del Merlo

BOSCO DEL MERLO
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prestigious Italian Guides

AL. Agr. BOSCO del MERLO

FAMILY WINERY SINCE
3 GENERATIONS





An aerial photograph of a valley with terraced vineyards. The vineyards are arranged in neat, curved rows on the slopes of the hills. In the center of the valley, there is a small village with several buildings. The background shows rolling green hills and mountains under a blue sky with scattered white clouds. The overall scene is lush and green, suggesting a healthy and productive vineyard.

*Made with the best grapes
from the best parcels from
Valdobbiadene & Conegliano*

Production technique

100% Glera. Obtained from grapes grown in the most typical area (Conegliano-Valdobbiadene). The Prosecco has been cultivated in this land for at least 2 centuries and according to some historians its origins date back to the Roman Empire.

The second fermentation takes place at a temperature of 16°C and produces a fine perlage, particularly pleasant and soft on the palate. This process allows the production of a delicate bouquet and charming taste.

Organoleptic characteristics

Colour: Bright straw yellow. Fine and lingering perlage.

Bouquet: Clearly fruity with hints of apple, pear and a delicate note of citrus fruit, which delicately leaves flowery hints.

Taste: Soft and elegant, with a melting of the fizziness on the palate. Tangy and lingering, pleasantly lively and light at every glass allowing for the moderate alcohol content.

Alcohol content: 11% Vol.

Serving temperature: 6/8°C

Bottle size: 750ml/1.500ml –



- **Cépage :**
100% Pinot Noir, sélection parcellaire sur zones Valdobbiadene et Conegliano
Technique de production:
Après une courte macération avec les peaux pour obtenir la bonne couleur, la deuxième fermentation a lieu selon la méthode Martinotti.
Caractéristiques:
- La bulle est fine et persistante, très agréable à l'œil est au palais.
Couleur: rosé pâle délicat, légèrement cuivrée, couleur "pelure d'oignon" claire,
Parfum: frais, petits fruits rouges, subtilement floral.
Bouche: sec et persistant, avec une belle et délicate fraîcheur.
Pairings :
Excellent en apéritif! Excellent tout au long du repas pour accompagner des plats légers, cuisine de la mer et sur des plats méditerranéens.
Teneur en alcool
Le volume de 11,5%
Température de service
6-8 ° C





Something to know

- «Millesimato» means this prosecco is made only by using different musts from the same vintage and therefore it can show the vintage in the bottle. For this reason the selection of the grapes has to be very rigorous and finalized to use only the very best grapes to produce the Millesimato.

Typology	Residual sugar (g/l)
Pas Dosé, Dosage Zéro	< 3
Extra Brut	< 6
Brut	< 12
Extra Dry	12 - 17
Dry	17 - 32
Demi-sec	32 - 50
Dolce	> 50

- «Brut» It is a French word that means "pure" and is used to define a sparkling wine or Champagne that has a dry taste. It is located in the lower part of the ascending scale used to indicate the sweetness, which starts with Pas Dosé, *Dosage Zéro*, *Extra Brut* (all of these bone-dry), then *Brut* (dry), *Extra Dry* (sweeter than a brut), *Dry* (slightly sweet) *Demi-sec* (quite sweet) and *Dolce* (definitely sweet).

Honors and Awards

- 2013 → *Prosecco Millesimato Brut 2012*: Seal of Approval at the **AWC Competition, Wien**
- 2013 → *Prosecco Millesimato Brut 2011*: **Silver Medal at the Internationale Schaumwein Trophy, Mallorca**

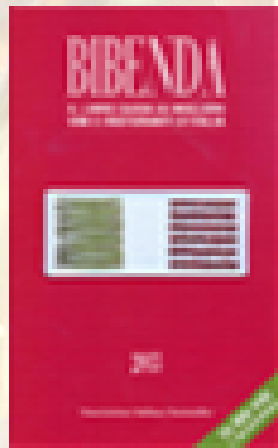


Gambero

Rosso



2013



2013, 2012



*Prosecco Millesimato
Brut 2010*: **Silver
Medal at Mundus Vini
2011**



Prosecco Millesimato Brut



VINETIA

3 Rosoni in VINETIA Guide
2017 and 2018
by Associazione Italiana
Sommelier



4 Grapes in
Bibenda Guide 2017



Silver Medal at
"The Prosecco Masters"
by The Drink Business, UK



Bronze Medal
at Decanter Asia Wine Awards



Bronze Medal
at CSWWC by Tom Stevenson

TEXSOM
INTERNATIONAL
WINE AWARDS

Silver medal at Texsom
International Awards 2018,
Texas



Rosé



Bronze Medal at “The Global
Sparkling Masters” at by
The Drink Business, UK

Sales Arguments for PROSECCO MILLESIMATO BOSCO DEL MERLO

- Sparkling Wine **pleasant and fruity**
- Prosecco is the most **beloved Veneto wine in the world**
- Obtained from grapes grown in the hills of **Valdobbiadene-Conegliano area**
- **Stock just in time:** product is always **fresh** and available because bottled every 45 days
- **Millesimato** and exist in **Magnum!**
- The **Paladin Family** showed its ability to produce **excellent sparkling wines**, winning the **“Oscar del Vino 2014” for the Best Sparkling .**
- **Cool and unique packaging** with a smart bottle .
- Great as an aperitif, it is an excellent all-round wine
- **Quality and premium image Value, is not to be considered like an entrance level prosecco !**
- Great wine for **VIP** celebrations and unforgettable toast
- Product **dedicated exclusively to restaurants** and wine bars all over the world. Found in **the best hotels and restaurants around the world**, such as:
 - **“5-Star Palace Hotel AMIGO” Belgium**
 - **“5-Star Palace Hotel Danieli” Venice**
 - **“5-Star Palace Baur au Lac” Zürich**
 - **“5-Star Palace Hotel Ronacher” Austria**

Classy and italian!

