



# Salamon Francesco

## Mikigi Merlot NV

*Miki Gi by Francesco Salamon is a fresh and contemporary wine, offering an immediate and approachable style. It reveals notes of orchard fruit, citrus, and light floral hints. The palate is lively and balanced, with a clean and refreshing finish.*

### Flavor profile

Bright ruby red colored wine. Full-bodied with a persistent aroma of blueberries, cherries and spices such as vanilla and liquorice. This elegant wine has a dry palate with structured tannins and a long persistence.

### Food paring

Serve with mature cheeses, braised meat, roasted meats and truffle dishes. Best served at 65°F.

### Tasting notes

Bright ruby red colored wine. Full-bodied with a persistent aroma of blueberries, cherries and spices such as vanilla and liquorice. This elegant wine has a dry palate with structured tannins and a long persistence.

### Winemaking

Temperature controlled fermentation, soft pressing, aging in small oak barrels for 24 months

### Appellation

DOC

### Region

Veneto

### Country

Italy

### Wine type

Red

### Blend

Merlot

### Alcohol %

12.5

### Bottle size (ml)

750

### Soil

Eocene hills, typically marly soil

### Harvest

Manual