

## BETTILI MERLOT

**Vintage:** 2007  
**Appellation:** Veneto, Italy (IGT)  
**Varietals:** 100% Merlot  
**Winemaker:** Paolo Confente

**Certificate:** Grapes and facilities have been certified by USDA Accredited ICEA—Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



**Notes:** Simple yet refined. On the nose, scents of lilac bushes, cherry and fresh herbs. On the palate, nuances of plum are supported by hints of red currant, cedar and sweet spice. Pairing suggestions: Meatloaf with cranberry catsup, baked salmon or veggie burgers.

**History:** The Azeinda Agricola Bettili is one of the first in Italy to have a full organic conversion in the cultivation of grapes and wine manufacturing. “The organic cultivation excludes any use of synthetic or chemically produced fertilizers, herbicides, and anti-parasites. Only the experience of our ancestors and the use of ancient remedies can guarantee a natural quality for the entire production, from the planting of the vines all the way into the bottles.”

Located in the town of Soave in the heart of Italy’s Veneto region, Bettili’s varietal production includes a typical and traditional Valpolicella, Merlot, Soave, and a few table wine blends Bettili now makes wines across the DOCs of Soave, Valpolicella, and Lison Pramaggiore. Clarification is done using bentonite clay instead of animal products such as casein or isinglass making this wine suitable for vegan consumers. Bettili produces several wines exclusively for the Organic Vintners brand. The wine is bottled on the estate.



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