



Merlot

D.O.C. FRIULI

GRAPES

Merlot

PRODUCTION AREA

Friuli Venezia Giulia

ASPECT AND ELEVATION

200 meters above sea level

SOIL TYPE

Gravelly, sandy and rich in minerals

TRAINING SYSTEM

Cordon spur

PLANTING SYSTEM

6000-7000 vines per hectare

HARVEST PERIOD

Late September

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

3 g/ lit

TOTAL ACIDITY

5,4 g/ lit

SERVING TEMPERATURE

16°- 18° C

RECOMMENDED GLASS

Medium-sized, tulip-shaped glass

AGEING POTENTIAL

Three Years

FORMAT (ml)

750

WINEMAKING PROCESS

Fermentation on skins lasts for 15 - 20 days at a controlled temperature of 26° - 28° C. Malolactic fermentation with further ageing in large barrels.

TASTING NOTE

Intense ruby red with light garnet reflections. Intense fragrance of red berries rounding off to delicate vanilla notes. On the palate, it is dry, well-balanced and full-bodied, enhanced by sweet delicate tannins.

SERVING SUGGESTIONS

Excellent with ripe cheeses, it pairs well with chicken and other light meats as well as lightly-spiced meats.