

## Merlot

DOC Friuli



### GRAPE VARIETY

Merlot



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 3 kg of grapes per vine



### VINIFICATION

Soft crushing of the grapes harvested when they are perfect ripened. 10 days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 6 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY \*

13.00 % vol. - 5.50 g/L  
\* indicative values



### TASTING NOTES

Bright ruby red. The nose shows red fruits bouquet: ripe mulberry, blackberry, plum, cherry and berries. On the palate is powerful and generous, immediate and with a feminine pleasantness.



### PAIRING AND SERVICE SUGGESTIONS

Well suited to pairing with boiled, roasted and grilled meats. Another excellent pairing option is medium-aged cheeses. Serve at a preferred temperature of 16°-18° C in a medium-sized red wine glass.



### AGEING POTENTIAL

5/6 years or more if stored in ideal conditions.



### BOTTLE SIZES

0.75 - 0.375 L