



# MERLOT



**Production area:** Friuli Venezia-Giulia



**Vine:** 100% Merlot



**Vine training system:** Guyot method – sixth planting distances with 6000 vines per hectare



**Grape harvesting:** Grape harvest begins from the end of September, beginning October with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



**Wine making:** The grapes are harvested to the best degree of sugar and phenol maturation and delicately destemmed and pressed. Once the fermentation-maceration has begun in controlled stainless steel containers, frequent refills and délestage are performed for about seven days to facilitate the extraction of the aromatic and phenolic component from the skins. Subsequently grinding takes place and the alcoholic and malolactic fermentation is terminated. The wine is left to mature in stainless steel tanks for about 5 months. When this period is completed bottling is carried out followed by refining in the bottle before being marketed



**Colour:** Ruby red



**Sensory notes:** It has a bouquet that recalls maraschino cherry, small fruit and spices. It is soft and full bodied on the palate



**Gastronomic pairing:** Excellent with grilled red meat, boiled meats, poultry, rabbit, roasts and semi-mature cheese



**Serving temperature:** 16-18° C



**Alcohol content:** 13% Vol.

