



Merlot

Friuli Venezia Giulia

Denominazione di Origine Controllata

Appellation

DOC Friuli-Venezia Giulia

Grape Variety

100% Merlot

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming, soft crushing and maceration on the skins; fermentation at 26-28°C in stainless steel tanks; bottling after maturation in stainless steel tanks.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Deep ruby red colour.

To the nose, full and fragrant bouquet, with a subtle scent of roses and fruity aromas.

On the palate has a typical herbaceous taste which tend to become more fruity after ageing. It is soft, rounded, pleasant, with velvety tannins and a balanced acidity.

Food pairing

Perfect with white and red meats, especially when roasted, it goes well with Gnocchi with meat sauce, and medium mature cheeses.

Serving temperature

Serve at 16-18 °C