



Merlot

Grape Variety: 100% Merlot

Appellation: Friuli Colli Orientali

Designation: DOC

Soil Type: Eocene marl and sandstone

Harvest Period: Late September

Harvest Method: Manual

Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins. During the initial phase, approximately three delestages are performed to promote the transfer of color and noble tannins from the skins to the fermenting must, while frequent, short pumping overs are performed during the final phase of maceration. After racking, malolactic fermentation is promoted by maintaining a temperature of around 20°C (68°F).

Aging:

In the following months, the appropriate rackings are carried out and the wine is left to mature in stainless steel tanks until bottling, which occurs partly in March and more frequently in August when the wine is more mature.

Note sensoriali:

Color: Ruby red with garnet highlights.

Nose: The aroma is full and fragrant, slightly herbaceous, with notes of blackcurrant, cherry, black cherry, and hints of clove and pepper.

Flavor: Dry, smooth, and savory on the palate, with just the right balance of tannins.

Pairings: Excellent with red meats, roasts, and medium-aged cheeses.

Serving Temperature: 18-20°C