



## Mirko

**Grape Variety:** Merlot-Cabernet Sauvignon

**Appellation:** Venezia Giulia

**Designation:** IGT

**Soil Type:** Eocene sandstone marl

**Harvest Period:** Early October

**Harvest Method:** Manual

### Vinification:

The grapes are destemmed and left to macerate for about a month. Frequent pumping overs are performed during the initial maceration phase, and once fermentation is complete, the must and skins are left in contact for several more days until complete extraction is achieved. After racking, the wine also undergoes malolactic fermentation.

### Aging:

A couple of rackings are performed, and then the wine is aged in barriques for about six months. The wine is then racked into stainless steel tanks and left to mature until bottling in August.

### Sensory Notes:

**Color:** Deep ruby red.

**Aroma:** The nose is characterized by excellent persistence, with notes of red fruits, particularly ripe cherry, enhanced by a subtle spice.

**Taste:** The palate is robust, with discreet tannins and excellent persistence.

**Pairings:** Ideal with red meats and game.

**Serving temperature:** 18-20°C