

MERLOT

DOC FRIULI

GRAPE VARIETY
Merlot



THE TERRITORY

The DOC Friuli appellation, in the heart of the region, offers a considerable variety of morphological elements and landscapes, where the hilly reliefs fade into the plain along the Tagliamento river.

Here, the cultivation of the vine has been the undisputed protagonist since ancient times yielding products with a strong typicality.

VINIFICATION

The grapes are harvested in the early morning, at their complete ripeness level, when sugar and acidity have reached the perfect balance. After 15-20 days maceration on the skins, the fermentation takes place in steel tanks. In this way, the evolution is controlled and the typical characters of the variety are enhanced.

TASTE

Ruby red with bright violet shades; hints of red fruits and notes of sweet spices on the finishing. Medium bodied, with a good freshness.

PAIRING

It is the perfect accompaniment to light smoked dishes.

13,5% vol

SERVING TEMPERATURE

10-12°C

LOGISTIC DETAILS

Cases x 6 bottle, 75cl
EAN bottle 8055205250387
EAN case 8055205250400
Pallet 80x120 - 80 cases

