



Production area

The vineyards are located on the Colli Orientali del Friuli, an area particularly suited to hillside viticulture.

Municipality Manzano

Altitude 70m asl

Soil

The soil is made up of a mixture of marl and clay that has stratified over the millennia. The rich nature of the soil, together with the significant temperature variations, contribute to the production of structured and intense red wines.

Grape Merlot

Vineyard surface 5ha

Plants per Hectare 4000

Vineyard age 40-50 years

Training System guyot

Harvest - manual - end September/beginning October

Yield per Hectare 80q/ha

Production Process

Harvested at the height of their ripeness, when they reach the correct balance of sugars and acidity, grapes enter the cellar early in the morning and are crushed.

Crushed grapes are then separated: half are vinified on the skins in steel tanks for one month; the other half is vinified in truncated cone-shaped wooden vats.

Both masses are then pressed and blended to continue with the ageing in French oak barriques (medium toasting) for approximately 18 months. Then follow filtration, bottling and packing procedures.

Organoleptic Characteristics

Intense red with purple hues, the nose offers hints of red fruits and notes of sweet spices. The freshness gives a good balance to the enveloping body.

Chemical Characteristics

ABV 13,5%

Sugar, g/l 0,00-1,00

Acidity, g/l 4,50-5,50

Pairing Suggestions

Fresh and easy to drink wine, it can be accompanied throughout a meal; ideal with roast or stewed meats. Risotto or polenta with mushrooms are ideal for a vegan pairing.

Recommended glass Tulip glass

Serving temperature 10-12°C

Available sizes 75cl - 1,5l

Item Code	BTGMRL
Case	6 bottles
EAN bottle	8055205250387
EAN case	8055205250400
Pallet 80x120	80 cases

Awards

Gold - Mundus Vini - DE (2023)

Bronze - Decanter World Wine Awards - UK (2022)

