

ROSSO

GRAPE VARIETY: *100% Merlot*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *80 q/ettaro*

HARVESTING METHOD: *hand-Harvesting with selection of the bunches*

VINIFICATION: *The grapes are harvested at the perfect degree of sugar and phenol content, then stripped and crushed and the must thus obtained is left to macerate and ferment in contact with the skins. At racking the wine is placed in stainless steel tanks at a controlled temperature, where making the malolactic fermentation before being bottled*