

# ***MERLOT***

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*

NOTES ON FLAVOUR AND BOUQUET: *Ruby red color with purple reflections and good consistency. There are scents of red berry fruits like blackberries and underbrush. In the mouth it is dry, warm and soft with good freshness, tannic and full-bodied, intense and persistent.*

SERVING SUGGESTIONS: *Grilled red meats, boiled meats, stews of poultry and rabbit, roasts and medium aged cheeses.*