

MERLOT “Scaglia Rossa” Riserva

GRAPE VARIETY: *100% Merlot*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *70 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. The wine is aged in French oak barrels from 500 litres for about 30 months.*

NOTES ON FLAVOUR AND BOUQUET: *Distinct, characteristic bouquet with evident notes of raspberry and wild berries. Dry taste, pleasant, velvety.*

SERVING SUGGESTIONS: *Grilled red meats, boiled meats, roasts and medium aged cheeses.*