



MERLOT

DOC FRIULI

Tasting notes

Full and interesting balance between fruity and spicy notes. Pleasurably fresh, maintaining a pleasing fruitiness sustained by an elegant balance. Intense ruby red colour.

Aging

Short duration maceration extending for 2-3 days with daily plunging at controlled temperature for 15-20 days. Maturation in steel for 5-6 months, followed by bottle ageing for 5-6 months.

Food pairing

Ideal with red roast meats and cold cuts.

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 Grape variety

Merlot 100%

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 Vine

Training system Guyot

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 Appellation
DOC Friuli

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 Soil

Argillaceous, calcareous, rich in micro-elements, with zones enjoying particular microclimatic conditions.

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 Alcohol
13 %

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 Serving temperature
16-18 °C
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