



Denomination
MERLOT DOC FRIULI GRAVE

Vineyard Location
The vineyard is situated
in the Municipality of Fiume Veneto.

Grape
100% Merlot

Soil type and vineyard
Clayey - silty soil. There are 7800 vines per hectare,
and its training system is monolateral Guyot.

Vinification
The grapes are harvested during the last week of
September, and left to ferment in stainless steel
tanks for about two weeks. The wine is frequently
pumped down the cap and then undergoes
several délestages, made in order to remove from
the skins colourings and harsh tannins. After this
passage, having the wine reached its ideal alcohol
content, the wine is drawn off the pomace, and
left to ferment into stainless steel vats where
it starts cleaning thanks to a natural static
decantation. Thanks to the winter temperatures,
the microbiological balance is reached, and the
only thing we have to do is to carefully draw off
the lees in order to obtain a clear wine.
Merlot is bottled late in the summer following
the harvesting, with a further refining in glass for
a month.

Sensory characteristics
Intense ruby red colour. The aroma is intense and
vinous, with subtle notes of wild berries.
The palate is elegant, dry, reminiscent of these
nose sensations.

Serving suggestions: a perfect match for
white and red meat, savoury main courses and
moderately mature cheese.
Serving temperature: 18-20 °C, in balloon glasses.

