PRIBUS
SINCE 1681

MERLOT

DOC FRIULI

Technical notes

- **COLOUR** Deep ruby red
- **BOUQUET** Predominance of small wild berries, blackberries and cherries.
- **TASTE** Soft, balanced, medium-bodied, hints of liquorice and tobacco. Very persistent and broad.

Pairing suggestions

Mature wine easily paired with red meat. It expresses its elegant with first courses made of game. Ideal with aged cheeses.

Grapes

Merlot is the result of combining different clonal varieties of the same vine. The following clones are present: 348, F4, F6, 181, 184, R3, FV4. The combination of different clones results in a very complex wine with many nuances.

Vinification

After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred into wine vats where the alcoholic fermentation starts at a controlled temperature. Racking takes place between 12 and 15 days, then the wine is rested in stainless steel tanks until bottling.

- **VINEYARD AREA** Ha 2.03
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m. x 0.9 m.
- **PLANTING LAYOUT YEAR** 1993
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

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