



# MERLOT

DOC FRIULI

## Technical notes

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- **COLOUR** Ruby red.
- **AROMA** Predominance of small wild berries, blackberries and cherries.
- **TASTE** Soft, balanced, medium-bodied, and persistent.

## Pairing suggestions

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Mature wine easily paired with red meat. It expresses its elegance with first courses made of game. Ideal with aged cheeses and cured meats typical of the area.

## Grapes

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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

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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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**SERVING TEMPERATURE** 16°C