

# .73

Merlot D.O.C.  
*Le Icone Collection*

**Grape variety:** Merlot

**Designation:** Doc Friuli

**Type of terrain:** Calcareous-clay, rich in microelements

**Training System:** Guyot

**Vine density:** 4.300 vines/Ha

**Harvest time:** First ten days of October

**Vinification:** Brief pre-fermentative cold maceration, followed by alcoholic fermentation at controlled temperature. Maceration continues for 15-18 days with daily pigeage. Racked it carries out the malolactic fermentation and matures for a few months before being bottled. Before being marketed it is aged in the bottle. Before being sold, it is bottle-aged for about 10-12 months.

**Ageing potential:** 8-10 years

**Alcohol content:** 14%

**Serving temperature:** Approx. 16-18°C

**Presentation:** 0.75 l bottles in 6-bottle boxes

## COLOUR

Ruby Red intense and deep with purplish tinger.

## AROMA

The nose opens with hints of blackcurrant, plum, cherry. It has balsamic and spicy notes.

## FLAVOUR AND TASTE

It is well structured and has a warm mouthfeel, full and complex, and an excellent persistence.

## FOOD PAIRINGS

It pairs perfectly with stewed red meats, legume soups, game, florentine steak.



## AWARDS

JAMES SUCKLING 2025  
Harvest 2020: 93 points



LE MONDE