



.73 Merlot D.O.C.

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 15-20 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: 0.75l bottles in 6-bottle wooden crates.

COLOUR

Ruby red with tinges of garnet red on the rim.

AROMA

The nose opens with hints of wild berries, blackberries, cherries and violet that alternate with a slightly charred oak edge and an assertive mineral influence.

FLAVOUR AND TASTE

It is well structured and has a warm mouthfeel, thanks to the elevated alcohol content, as well as being rounded on the palate.

FOOD PAIRINGS

It goes perfectly with grilled red meat, but also with more complex dishes such as boiled meat, and pasta and rice dishes with elaborate sauces. It can also be enjoyed with a selection of mature cheeses.

