



Merlot D.O.C.

GRAPE VARIETY: Merlot.
DESIGNATION: Doc Friuli.
TYPE OF TERRAIN: Calcareous-clay, with areas that enjoy a unique microclimate.
TRAINING SYSTEM: Guyot.
VINE DENSITY: 4,300 vines/ha.
HARVEST TIME: Last ten days of September.
VINIFICATION: Maceration with daily pigeage at a controlled temperature for 15-20 days. Stainless steel maturation for 8-10 months.
AGEING POTENTIAL: 4-6 years after production.
ALCOHOL CONTENT: 13%
SERVING TEMPERATURE: Approx. 16-18°C.
PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Intense ruby red.

AROMA

Pervasive, charming and constantly evolving in the glass, alternating between fruity and spicy notes.

FLAVOUR AND TASTE

With a pleasant, fresh flavour, it offers lingering fruity notes, supported by balance.

FOOD PAIRINGS

Best paired with bold flavours:
it works well with red and cured meats.

