



## MERLOT Isonzo del Friuli DOC

### VARIETAL COMPOSITION

Merlot

### VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 15-30 years

### WINEMAKING

Fermentation: Temperature controlled fermentation (26-28°C) occurs with maceration on the skins in stainless steel vats for about 8-10 days.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

### TASTING PROFILE

The wine is deep ruby red. The aroma is inviting with fruity notes of bramble and little berries, and pleasingly refreshing with light hints of mint and licorice. The mouth is uncompromising, balanced, with an appealingly elegant body and a fairly long finish.

### SERVING TEMPERATURE

18°C

### FOOD PAIRINGS

Goes well with poultry game, pastas with tomato sauces, semi-hard cheeses.

### AGING POTENTIAL

4 to 5 years

