

MERLOT

DOC FRIULI

Vineyard age: planted in 2001

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14,5 %

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

Harvest: September



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place. Subsequently it ages in cask for 12 months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense ruby red color.
The nose has fruity and balsamic notes.
On the palate it is velvety with notes of cherries and blueberries.
Warm and elegant, it closes soft and long.

FOOD PAIRING

It goes very well with braised red meats, medium and long-aged cheeses.