



MERLOT

IGT VENEZIA GIULIA

Velvety and round.

With a typically ruby color, a wood on the nose where you can perceive fruits such as raspberry, blackberry, strawberry.

DENOMINATION

IGT Venezia Giulia

GRAPE VARIETY

100% Merlot

Geographical location Medea (Gorizia, Italy)

Altitude 30 mt. a.s.l.

Type of soil very slightly calcareous, rich in fine clays mixed with red gravel

Exposure south-south-east

Average age of the vines 60 years

Training system cappuccina

Harvesting mechanical

MAIN CHARACTERISTICS

Vines that have been growing for 60 years on a gravelly soil and manually harvested fruit create a velvety, rounded Merlot.

With its typical ruby colour, to the nose it sends one for a walk in the woods, where one can smell fruits such as raspberry, blackberry, and wild strawberry.

Intense and persistent, when drinking it one is caressed by a delicate woody note that blends with all the fruity tastes, and its persistence gives one that velvety sensation.

WINE-MAKING AND BOTTLING

The grapes are de-stemmed and pressed.

Fermentation follows skin-contact maceration in steel for 7-8 days.

Malolactic fermentation is completed, followed by filtration and bottling.

ANALYTICAL DATA

Alcohol content 13.0% vol

Total acidity 5.10 g/L

Residual sugar 0.20 g/L

FOOD PAIRINGS

A wine easily paired, to be served with first courses, or with delicate meat dishes, a wine that will cheerfully accompany your meals.

To be served at 18-20 °C