



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI GRAVE

Merlot

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GRAPE VARIETIES: Merlot single variety.

SOIL: medium textured with patches of gravel.

TRAINING SYSTEM: mainly single Guyot with 4,000 vines per hectare, with cluster pruning to limit the yield, to achieve wines that are more structured and have a longer aging potential.

VINIFICATION: fermentation and maceration with the skins at a temperature between +10° and +28°C, for 10 days.

AGING: the wine ages in stainless steel vats for 2 months, then for 14 months in Slavonian or French oak barrels, and finally, once bottled it undergoes further aging for 6 months before release.

ALCOHOL: 13,00 %

RESIDUAL SUGAR: 1.50 g/l

TOTAL ACIDITY: 4.70 g/l as tartaric acid

EXTRACT: 28 g/l

TASTING NOTES

COLOR: more or less intense bright ruby red.

BOUQUET: in the mouth it is well-defined, caressing with distinct notes of morello cherry and violet followed by hints of spice.

TASTE: in the mouth it is dry and displays a good body. It is appropriately tannic, warm, well-developed with a nice long aftertaste.

PAIRING: goes very well with game and grilled meat dishes, excellent with cured meats and hard cheeses.

SERVE: at a temperature between +18° and +20°C. Uncork half an hour before serving.

CONSUMPTION AND AGING POTENTIAL: this wine has great aging potential, 5 to 6 years if stored in proper conditions.

BOTTLE SIZE: 0.750 L
0.375 L