

MERLOT

Denomination: IGP VENEZIA GIULIA

Vines: 100% Merlot

Vain training method: Guyot

Type of soil: Clay, sandy

Graoe harvest: second half of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and maceration on the skins by regularly immersing the cap for 7 to 8 days. Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: A dry wine with a good structure produced from 100% Merlot grapes, it is characterised by a ruby red colour, intense aromas of red fruits and a pleasant spiciness. Typically sweet like all Merlot wines, with balanced tannins and a fairly long finish. A great pairing for cold cuts and pasta dishes with meat sauce.

Service temperature: 18 – 20 °C

Capacity: 750 ml