



Merlot

I.G.T. Delle Venezie



GRAPE VARIETY

100% Merlot



SOIL

Alluvial plain, Friuli Venezia Giulia region



YIELD

120 – 150 q of grapes/ha



VINIFICATION

Soft pressing of grapes. Fermentation on the skins as long as the desired color is released. Maturation in stainless steel tanks. Bottle ageing



ALCOHOL

12.5% vol.



TASTING NOTES

Fruity and full nose. Notes of cherry and mixed berries on the palate. Smooth and dry mouthfeel



SERVING TEMPERATURE

16° – 18° C



BOTTLE SIZES

0.75 – 1.5 L

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