



FRIULI ISONZO MERLOT



DESCRIPTION: DOC (Registered Designation of Origin)

Red Wine

PRODUCTION AREA: FRIULI ISONZO Municipality of Gorizia

PRODUCTION AREA: Mainizza

EXTENSION: 0.75 ha

GRAPE VARIETIES: 100 % Merlot

SOILS: Level ground crossed by the Isonzo River. Alluvial soil with a varied composition (argillaceous-gravelly)

YIELD PER HECTARE: 80 q/l

GROWING SYSTEM: Guyot

HARVEST: Hand harvested – first decade of October

VINIFICATION: De-stemming and crushing of grapes and following maceration for about seven days with 3 pump-overs per day. De-vatting follows and aging for at least 12 months in oak barrels of different sizes.

ALCOHOL CONTENT: 13 – 13,5 % vol. (depending on the vintage)

COLOUR: Ruby red

BOUQUET: Very intense and persistent, reminds raspberries, blueberries and blackberries

PALATE: Very pleasant, dry, velvety and bodied

SERVING SUGGESTIONS: It goes well with red meats, roasts, poultry and semi-aged cheeses

SERVING TEMPERATURE: 18 – 20 °C