



VILLANOVA

PIÙ VITE, DAL 1499

## MERLOT

DOC FRIULI ISONZO



### Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

### Grapes

100% Merlot

### Vine training system

Guyot

### First vintage produced

1975

### Alcohol

12.50 % Vol.

### Total acidity

5.00 g/l

### Harvest method

Manual

### Aging

Malolactic fermentation in steel, aging for 12 months in stainless steel tanks. It rests six months in bottle before marketing.

### Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

### Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

### Tasting notes

Wine with a ruby red color, it has a very intense and warm aroma, reminiscent of black cherry, blackberry and blueberry. The taste is also warm and wrapping, with soft tannins.

### Food pairings

The wine is recommended with delicate flavor meat dishes and medium-aged cheeses. To be served at 18°C.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013

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