



MERLOT

DOC FRIULI ISONZO 2023

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Merlot

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot and spur-pruned cordon

HARVESTING
Machine harvested in mid-September.

WINEMAKING
Maceration with the skins at 28°C and fermentation with selected yeasts accompanied by frequent pumping over and punching down of the cap in stainless steel vats. Inoculation with lactic ferments.

EVOLUTION
Aging for 18 months to develop the soft, round texture and aromatic intensity.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,8 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Ruby red with precise definition on the nose of black cherry, blackberry and bilberry. Round and full-bodied with soft tannins.

FOOD PAIRING
Ideal with delicately flavored meat dishes and medium-aged cheeses.

Serve at 16°C

RECOMMENDED GLASS

