



Merlot 2016

Variety:	100% Merlot
DOC:	Friuli Colli Orientali
Site:	Rosazzo in the comune of Manzano
Vineyard:	Southeast facing terraces
Soils:	Eocene marl and sandstone
Vine training:	Double Guyot bent over ("cappucina")
Vineyard Management:	Certified organic
Yield:	40q/ha
Harvesting:	Manual

Alcohol:	13%
Residual sugar:	1,0 g/l
Total acidity:	3,91 g/l
Sulphur dioxide:	69,0 g/l

The grapes

The grapes are picked by hand. After destemming the wine macerates in stainless steel vats for 15-20 days with frequent pumping over of the cap and "delestage". After racking the wine continues to ferment in vat at a controlled temperature of 25C and is then transferred into oak barriques for the malolactic fermentation and a period of ageing of approximately 12 months.

The wine

The wine comes from a unique blend of old traditional clones with an average age of 60 years grown on slopes at the historic site of Rosazzo.

Colour

Ruby with garnet edges.

Nose

Begins austere and deep, opening with the characteristic aromas of plum and wild berry liqueurs together with notes of undergrowth, leather and more ethereal suggestions of sealing wax complemented with elegant notes of eucalyptus.

Palate

Warm and round with intense wild berry fruit, cocoa, newsprint and walnut skins, closing with notes of lightly toasted coffee. Full-bodied with fine, compact tannins and firm, balancing acidity. Long, dry, tangy finish.

Food pairings

Gnocchi with meat sauces, roast meats and mature cheeses.

Serviertemperatur: 16 - 18 C°

