



Merlot 2017

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:	5,43 g/l
Sulphur dioxide:	66,0 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

Bright ruby.

Nose

Complex, elegant nose with aromas of ripe fruit (plum, cherry, blackberry and bilberry) intertwined with delicate spicy notes of juniper and coriander and hints of coffee and liquorice.

Palate

Solid but also agile with elegant supplesse, intense ripe fruit and hints of oak aromas in the finish. Deep and fleshy, with good underlying structure and well-defined tannins and a long dry finish with fresh acidity which gives energy to the closure.

Food pairings

Fresh pasta with duck, roast stuffed pheasant, grilled meats.

Serviertemperatur: 16 - 18 C°

