

# Merlot

## Doc Friuli Colli Orientali



<b>Type of wine:</b>	Dry Red
<b>Grape varieties:</b>	Monovarietal Merlot
<b>Training system:</b>	Double-arched cane and Guyot
<b>Harvest:</b>	Grapes were only harvested by hand in the first half of October.
<b>Vinification:</b>	After harvesting the grapes are crushed and the resulting must is left to macerate and ferment with skin contact. During this phase, the must is frequently pumped over to favour the passage of colour and noble tannins coming from the skins to the must during fermentation. After the wine is drawn off the lees, alcoholic fermentation takes place in stainless steel vats. Once fermentation is complete, a long series of battonage takes place. The wine is left to ripen for 6 months on the lees.
<b>Acidity:</b>	4.5 g/l
<b>Alcohol:</b>	13.0 % volume
<b>Colour:</b>	It is ruby red in colour.
<b>Nose-palate symmetry notes:</b>	The fragrance is fruity, with a dry and slightly tangy flavour.
<b>Serving Temperature:</b>	Best served at a temperature of 18 °C.
<b>Food and wine pairing:</b>	This wine is well-matched with grilled or roasted or stewed white or red meat dishes. It is ideal with medium-ripe cheeses and cured meats.