



Merlot DOC Collio cl 75

It is a French variety imported into Friuli, where it has found its second land of choice, so much so that it can be considered one of the cornerstones of Friuli's viticulture. Due to the particularity of character and refinement, induced by the nature of the terrain and climate, Merlot which is cultivated in Friuli is unique in its kind and stands out clearly from homonyms products of mass viticulture in other regions. The vegetation is vigorous, the long vegetative period, the optimal fertility and the products, excellent in all respects and in every place for their right alcoholicity, fullness, led to the maximum diffusion of the vine.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Merlot 100% DOP Collio

Age of vines: 30-40 years

Vineyard : Guyot Sistem

Harvest modality: Manually, last ten days of September

Hectare's yield: 60-70 q.li/Ha

Characteristic:

Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The large part of the must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic:

Colour: Ruby red

Bouquet: Full-body, with scent of roses

Taste: Dry, pleasant, harmonious with lightly herbaceous flavors

Serving Temperature: 18° C

Food Matching: It is recommended with red meats, roasts, poultry and with semi-mature cheeses.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Prizes:

