

MER LOT



IGT VENEZIA GIULIA MERLOT

Variety:
100% Merlot

Vinification:

Grapes are harvested exclusively by hand, stalks are removed and the fruit undergoes approx. 15 days' fermentation at a temperature of 25° Celsius (77° Fahrenheit). Subsequently, the red wine is aged in barriques and tonneaux, both new and used (maximum 3 year) for about 12-14 months, then blended and left to rest in stainless steel tanks for about a month previous to bottling.

Tasting notes:

Intense ruby red in color, the bouquet recalls ripe fruit, notably marasca cherry. The palate is flavorful, intense and appealing, with smooth, elegant tannins, well integrated acidity, distinct balance.

Food accompaniment:

Medium-seasoned cheese, barbecued red meat; excellent with meat-based first courses such as fresh tagliatelle pasta with game ragout, or lasagna.