

TECHNICAL DATA

MERLOT



Variety	Merlot
Production zone	Friuli Venezia Giulia Region
Denomination	Friuli DOP
Type of Soil	Sandy-Skeletal Soil
Training system	Guyot, Sylvoz and similar
Harvest period	Second September decade
Plants per hectare	About 3000 – 3700
Fermentation	In red, in steel tank, 23-25°C
Refining	In steel tank
Alcohol content	12,5 % vol.
Residual sugar	3 g/l
pH	3.50-3.60
Packaging	Boxes with 6 bottles
Serving temperature	16 – 18 °C
Stopper	Synthetic cork
Colour	Intensive ruby red
Aroma	Wild Blackberry, scents of wild berries
Flavour	Well-balanced, with solid structure and persistence
Accompaniment	White and red meat, medium aged cheeses

Contains sulphites

Consumption for minors is prohibited