



MERLOT

Delle Venezie
INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound wine-making expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

In Italy the Merlot has found its ideal setting in the Friuli Region. The wine obtained from this grape is one of the most popular in our Region.

WINEMAKING

The conferred grapes are pressed and fermented with the skins for 5-6 days under a controlled temperature. A second pressing follows, and then the wine is transferred into steel tanks to complete the alcoholic and the malolactic fermentation. After the stabilization procedure, the wine is bottled using modern technologies.



12% vol



COLOUR: ruby red tending to violet

FRAGRANCE: persistent and penetrating scent, it reminds the undergrowth

FLAVOUR: smooth and slightly herbaceous



Ideal with red meats, stewed or boiled, mature cheeses and cold cuts.



16–18° C

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle:	750ml
Packaging:	12 bottles each carton
EAN-Code bottle:	80 02006 091299
Pallet EU:	11 cases x 5 layers
Pallet USA:	14 cases x 4/5 layers