



Name of the wine: **IGT Venezia Giulia**

Merlot Grapes: Merlot

Type of soil: Clay and stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 2005

Type of plant: Guyot

The grapes are destemmed and crushed and macerated in steel tank at very low temperature (8 °C) for several days without beginning of alcoholic fermentation under carbon dioxide to extract colour substances and aromas.

Then the grapes are macerated and fermented at low temperature (23 °C) for seven days with soft movements.

The wine has done malolactic fermentation and conserved on fine lees for several months in steel tanks.

The wine has intense red ruby colour with purple reflections. The nose is rich on red fruits aromas (cherry, raspberry), the taste is smooth, wrap, the tannins a sweet and equilibrated with the concentration of the wine.

Serve it at a temperature of 18 °C, it is good in combination with red meats, poultry and mature cheeses.

