



venchiarezza



Merlot

Vineyard tending and grape harvest

Probably the French variety that has best adapted to the Friulan terroir. The vineyard is Guyot pruned and vertical-trellis trained. As the vines are very generous, we reduce the yield by thinning out the clusters. Grape harvest is performed in the first week of October.

Winemaking, ageing and bottling

The grapes are destemmed and crushed. They undergo maceration at a controlled temperature of 26-28 °C with daily délestage. 20% of the wine ages in small wooden barrels, while the remaining ages in concrete tanks. The wine is bottled 12 months after vinification.

Character

Deep ruby red. A slight vegetable note which then bursts into aromas of red berry fruit, raspberry and blackcurrant. It offers spicy hints. Balanced in the mouth, it is fresh with a long finish.

Serving temperature and food pairing

Wine to accompany more elaborate dishes that include red meat and medium mature cheeses.

Serve at 16-18 °C.