



Merlot



Az. Agr. Venchiarezza / via Udine, 100 - 33043 Cividale del Friuli (UD) / www.venchiarezza.it / info@venchiarezza.it

Probably is the best French grape varietal adapted for the soils and climate of Friuli. Our merlot is classic example of cool climate Merlot with Friulan terroir characteristics: elegance and delicate.

Varietal
Merlot

Vineyard
Average vineyard age: 40 years
Number of vines per hectare: 3.000
Training method: double guyot
Average yield: 60 quintals/ha
Harvesting period: middle of October

Winemaking and aging
Grapes are de-stemmed and then cold-macerate for 48 hours. The fermentation at the controlled temperature (26° -28°C) in stainless steel tanks for 8-10 days. Daily délestage for color extraction and stabilization

20% of wine aging in French oak barrels; the rest aging in stainless steel vats.

Tasting profile
Color: Intense ruby red.
Nose: Slightly vinous with hints of red berries, sour cheery, plum and herb accompanied by toasted notes.
Palate: Cheerful acidity and appropriately tannic with palatable flavor; smooth, harmonious and excellent finish.

Food pairing
Pairs well with grilled red meats, roasted rabbit, pork cutlets, salted codfish and mature cheeses.

Serving temperature: 18°C / 64°F about

Alcohol (% vol): 13.0

Totally acidity (g/l): 5.50