

# Merlot di casa

## WINEMAKING TECHNIQUE

Hand-picked fruit is destemmed and fermented on the skins for more than two weeks in temperature-controlled automatic fermentation tanks. Maturation in seasoned oak casks begins the following spring.

## WINE

Merlot di Casa is a garnet-tinged ruby red, proffering youthfully alcoholic, faintly herbaceous aromatics redolent of raspberries and briary fruit.

The dry, soft-textured palate is all complexity, with tannins well tucked in and long-lingering aromatics.

## SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.

Serving suggestions: an excellent match for roast, fried or stewed white meats, especially rabbit, poultry, veal and pork.

Friulian kitchen: Loin of rabbit with aromatic herbs.

## BASE VARIETY

Merlot

## DOC ZONE

Collio

## TERRITORY OF PRODUCTION

San Floriano del Collio,  
Cormòns and Gorizia

## YIELD

From 80 to 85 quintals  
per hectare

## TRAINING SYSTEMS

Short Guyot

## PLANTING DENSITY

From 4,500 to 4,800 vines  
per hectare

## HARVEST PERIOD

October

## ALCOHOL CONTENT

About 12.5% vol.



Serving  
temperature:  
18 °C

