

# Merlot dal Pic

## WINEMAKING

The grapes are laid on drying trays in the temperature and humidity-controlled drying room, where moisture loss enhances their fragrances and body.

Maceration on the skins in temperature-controlled automatic fermentation tanks lasts for about 20 days.

The following spring, the Merlot starts its two-year maturation in Allier and Tronçais oak barriques before spending a further 24 months maturing in bottle.

## WINE

Deep ruby, still tinged with purple at the rim.

Complex, intensely concentrated fragrances. Distinct perceptions of forest fruits, spice and liquorice.

The rich, fruit-led weave on the palate fuses with the warmth and softness of a great wine to close on sweet, velvety tannins that enhance the persistence of the after-aroma.

## SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: perfect partnerings are with red meats, furred game and mature cow's or goat's milk cheeses.

Friulian food: leg of kid cooked in Merlot dal Pic.

## GRAPES

Merlot

## DOC ZONE

Collio

## MUNICIPAL TERRITORIES

## OF PRODUCTION

San Floriano del Collio  
(upper slopes only)

## GRAPE YIELD

65 quintals/hectare

## TRAINING SYSTEMS

Short Guyot

## PLANTING DENSITY

5.000 vines/hectare

## HARVEST PERIOD

First half of October

## ALCOHOL CONTENT

About 13.5 % vol.



Serving  
temperature:  
16-18°C

