

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

