

MERLOT RISERVA

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



GRAPES

Merlot

The vineyards, on average over 30 years old, are trained using the double inverted and Guyot training systems. The planting density per hectare averages 4,000 vines per hectare.

PRODUCTION AREA

At La Viarte estate in the Eastern Hills of Friuli, in the municipality of Prepotto, there are 24 hectares of unique hilly vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure. The soils, of Eocene origin locally known as "Ponca," are composed of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand with cluster selection, followed by a soft pressing of the grapes and maceration on the skins for 15 days. Fermentation takes place at temperatures ranging from 25 to 28 degrees Celsius with frequent pumpovers. Aging occurs in French oak barriques and tonneaux for 24/30 months, followed by further refinement in the bottle for at least 48 months before commercialization.

ORGANOLEPTIC CHARACTERISTICS

Vivid and bright ruby red color. On the nose, it presents intense notes of jammy fruit, marasca cherries, and plum well integrated with hints of rhubarb root and violet. Dry taste, full-bodied wine with a pleasant herbaceous hint, rightly tannic with a long and persistent finish.

SERVING TEMPERATURE

Serve at 18°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Merlot Riserva [year] – D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

