



SIRCH



MERLOT Friuli Colli Orientali DOC



Fresh, juicy, fragrant wine: the ageing polishes it and the result is savory, smooth, round.

This red grape variety, originally from Gironde, has become very popular internationally, establishing itself in Friuli Venezia Giulia and in particular in the Friuli Colli Orientali DOC area, its best expression. It has been mentioned since the 18th century, but in Friuli it was described only at the end of the 19th century in the area of Cividale and in a 1921 exhibition. As early as 1933, Professor Dalmasco tasted excellent samples, as he wrote in "Agricoltura Friulana", and after the Cividale Exhibition he considered Merlot a grape suitable for making wines for ageing as well.

Graps. Merlot

Appellation. Friuli Colli Orientali DOC

Soil. Marl and sandstone of Eocene age

Training system. Guyot and Sylvoz

Harvest time. September

Harvest method. By hand.

Vinification. After de-steeming, the bunches are transferred into stainless steel tanks to ferment at controlled temperature. During two or three weeks the must is frequently pumped over to extract the maximum color and aromas from the skins

Ageing. At the end of fermentation, the wine is placed into stainless steel tanks or oak barrels to rest on fine lees for about 12 months, keeping the temperature constant and practicing frequent bâtonnage over this time. Then wine is then racked off and blended before bottling and afterwards let to rests in the cellar

Organoleptic description

Color. Ruby red.

Nose. Clear scents of blackberries and raspberries along with hints of chocolate.

Taste. At the taste it shows a pleasing richness of flavor and velvety feel making it round, the slight aromatic recalls ensure a compelling personality.

Pairing. Red meats, roasted meat, chicken, rabbit and medium cured cheeses. Especially delicious with braised beef

Serving temperature. 16/18° C