SCHIOPETTO

MERLOT

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

2021

Being since ever the red grape variety par excellence of the Friulian people and their culture, it is the result of the third selection of the grapes coming from the Podere dei Blumeri. The vinification in steel, the lower alcoholic and extractive potential, combined with the freshness of the aromas make it a fresh style and captivating red wine that well represents the characteristics of the Friulian territory.

Appellation: I.G.T. Venezia Giulia
Grapes: Merlot
First Production: 1978

ANALYITICAL DATA

Alcool % vol: 14%

PRODUCTION NOTES

Soil: *Mostly clay and marly soils of Eocene origin*
Training system: *Guyot*
Harvest time: *First half of September*
Harvest method: *Manual*
Yield per hectare: *60 q/he*
Fermentation: *10-12 days in steel tanks*
Fermentation temperature: *25°C*
Ageing: *Steel tanks*
Fining: *A minimum of 4 months in bottle*

TASTING NOTES

Colour: *Ruby red*
Aroma: *Wild berries and gentle balsamic notes are the main characteristic of this young Merlot from Friuli.*
Palate: *Soft palate with good voluptuous spices, berries and liquorices notes*

Serving temperature: *18° C*
Food pairings: *Ideal with both white and red meat. During the hot summer days it is also worth tasting as an aperitif, served chilled at 15°C.*

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