

MERLOT BLACK LABEL 2020

Obtained by selecting an ancient clone of Merlot, this is our flagship red wine. A spicy wine with hints of chocolate and berries, it has a long and soft palate with notes of roasting thanks to its ageing in French oak barrels. Ideal for pairing with broiled meat.

Vineyard:

Classification:	DOC Colli Orientali del Friuli
Terroir:	Loam
Exposure:	South- East
Grape:	100% Merlot
Pruning Technique:	Spurred cordon
Production per Hectar:	6.5 tonnes (average)

Cellar:

After destemming the grapes undergo a low temperature (between 6/8 °C) carbonic maceration period, which lasted for 25/30 days. The temperature during fermentation was maintained at around 27° C. At the end of the alcoholic fermentation the wine was pressed immediately and put into medium toast French oak barrels of second passage and new oak (in this case the oak are bent with steam, not toasted), in which it underwent malolactic fermentation and was aged for around a year.

Analysis:

Total alcohol:	13,87%
Residual sugar:	0,2 g/l
Total acidity:	5,27 g/l
Total dry extract:	26,4 g/l
Total sulphites:	80 mg/l

Tasting Notes:

Colour: Bright deep ruby.

Nose: A bright aroma of wild forest berries. Notes of plumbs and black currant.

Palate: Full bodied, with a fruity character that combines the sweetness and acidity of wild berries. It has great intensity, persistence and balance.