

Classic Reds

VALERIO MARINIG PREPOTTO

MERLOT



GRAPE VARIETY Merlot

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 5000 viti /ha

ALTITUDE 100 m.a.s.l.

CULTIVATION METHOD Guyot e cappuccina

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION De-stemming crushing, maceration and fermentation with selected yeasts in contact with the peels for about 10 days at a controlled temperature with progressive separation of the seeds, soft pressing

AGING In steel tanks for 10 months with periodic *bâtonnages*

ALCOHOL 13%-13.5% by vol. depending on the vintage

SERVING TEMPERATURE 16 °C

CHARACTERISTICS AND PAIRINGS Our Merlot is a wine with a beautiful intense ruby red colour. The taste is well structured, and notes of black cherry, raspberry and blueberry are perceived. It is suitable to accompany red meat dishes, boiled meats, semi-matured cheeses

CATEGORY CLASSIC WINES

TYPE DRY RED