

Salariaiis



MERLOT



FRIULI VENEZIA GIULIA



END OF SEPTEMBER



18-20° C

MERLOT

FRIULI DOC

Excellent with white meat roasts and grilled meats. Also try it with medium aged cheeses.

Colour: ruby red with garnet hues.

Nose: hints of cherries and forest fruits, mingled with the intense aroma of cinnamon.

Taste: round and soft bodied with a full and fruity finish.

AGRONOMICAL DATA

Appellation	Friuli DOC
Altitude (s.l.m.)	50-150 metres
Type of soil	Clay
Vines orientation	Single-arched cane
Stumps/ha	4000
Yield q.Li/ha	150

OENOLOGICAL DATA

Vinification	Maceration 20/25 days
Malolactic fermentation	Yes, just after racking
Ageing	10% in barrel for a few months
Mellowing length	60 days before sale

ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	28.2
Total acidity (gr/lit)	5.5 ÷ 5.8
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

