



CANTARUTTI ALFIERI

MERLOT FRIULI COLLI ORIENTALI

VINE: International vine – 100% Merlot

PLACE OF GROWING: In our own vineyard

PRODUCTION HECTARES: Ha 4.00.00 on high hill.

HARVEST: by hand between the end of October and the beginning of November, with manual harvesting.

WINEMAKING: as is appropriate for all red grapes, inoculating enzymes and selected yeasts, carrying out frequent pumping over with delestage intervals, for a better and immediate extraction of the colouring substances.

FERMENTATION: Maceration on the skins takes place at a controlled temperature that varies from 26 to 28°C for a relatively short period of approximately 8 – 10 days. After racking, the must is left to clarify and defecate in steel tanks for a few days; goes directly into 2.25 hl barriques. of French origin, 25% new and 75% in the second refinement cycle. A long stay of 18 months in barriques, and the completion of malolactic fermentation, make it ready for bottling.

REFINING: wine bottled in late spring, capable of maintaining over time those characteristics of complexity and freshness typical of the reference vintage which make it unmistakable. Undoubtedly a wine of extreme balance and consistent quality.

FEATURES: it has a brilliant ruby red colour, the clear hints of freshly cut hay are unmistakable on the nose, notes that are found in the mouth, where it expands with a gradual aromatic intensity, in which the softness and extreme balance make it satisfying

FOOD & WINE MATCHING: wine for all meat-based pairings, processed and cooked in a simple way but using excellent quality ingredients. Appreciable pairing also with local cured meats and semi-hard cheeses.

SERVICE TEMPERATURE: 14 - 16°C



Recommended glass:

