



**CANTARUTTI**

***MERLOT "TERRE DI ROSAZZO SCACCO AL RE"***  
***Friuli Colli Orientali***

**VINE:** 100% Merlot

**PLACE OF GROWING:** In our own vineyards

**PRODUCTION HECTARES:** Ha 3,5 in high hill

**HARVEST:** Grapes have been picked up at the end of September 2007, fully ripe; it has been difficult and hard, because the surface was really wide. We strictly checked the grapes because of the weather by handly selecting only the grapes which reached some quality standards (ripe-health).

They have been transported to the cellar into cases and chilled in a special tunnel through the checked emission of liquid nitrogen.

Temperature has been kept constant around 0°C, so that the grapes have not been frozen and could be easily destemmed.

**VINIFICATION:** After destamming, grapes have been directly transported to the fermentation-tank thanks to a conveyor, in presence of gaseous nitrogen. The treaded grapes have been left to macerate on skins for 36-48 hours under 10°C and have been later taken back to 20°C; at this moment a selected yeast has been inoculated and the fermentation at 26-30°C started.

Some délestage techniques at the beginning and some pumping over at the end have been made in order to improve the extraction. After 15-20 days it has been cleaned and spilt into 250 and 112 lts. barriques at 1<sup>st</sup> and 2<sup>nd</sup> passage and then it has been kept into oak barrels for at least 12-15 months.

After this period, the only thing left was the selection of the right barriques for the last period of wine-making and then the wine has been bottled.

**TASTING:** What can we say? Incomparable delicacy at the nose, elegant and charming tones among spicy notes, blackberry, vanilla, chocolate, tobacco, custard, cinnamon.

At the palate it confirms its aromatic structure thanks to a balanced body which enhance the pleasure of drinking.

If it could speak, he would seem to loudly say "Love me". Like a stone.

**FOOD & WINE MATCHING:** It is hard not to leave blank this space; a wine like this one can be drunk everywhere and at any time.

However, it's true that it better matches with meat: beef, game or matured cheeses. Sublime.

**ALCHOLIC CONTENT:** 13,5% vol.

**SERVICE TEMPERATURE:** 14° - 18°C



**Recommended Glass:**

