



CANTARUTTI ALFIERI

RUBACUORE MERLOT FRIULI COLLI ORIENTALI 2016

VINE: International vine – 100% Merlot

PLACE OF GROWING: in our own vineyard

PRODUCTION HECTARES: Ha 4.00.00 in high hill.

HARVEST: in mid September, only by hand.

WINEMAKING: As it happens for each red grape, by inoculating selected yeasts and enzymes, by frequent pumping over and delestage, which allow a better extraction of the colour.

FERMENTATION: Maceration on the grapes occurs at a controlled temperature of 26°C for about 8/10 days. After drawing off the lees, must is put in steel tanks for its cleaning and then in 20 hl Slavonian oak barrels, where it is kept for 8 – 10 months during which occurs the malolactic fermentation.

REFINING: It was bottled on the first days of 2020 spring and it is able to maintain in the time those features and that complexity which make of it an unmistakable wine. It is a well balanced and long-lived wine with a great constancy in quality.

FEATURES: It has a bright violet ruby red; at the nose the scent of jam is unmistakable and then it is recognised also in mouth with a pleasant acidity and softness which make of it a stylish and well balanced wine.

FOOD & WINE MATCHING: This wine should be matched with autumn soups and meat but without sauces. We recommend it also with local salami and with cheese.

SERVICE TEMPERATURE: 14 - 16°C



Dark cherries, plum skins, dried herbs, roasted bell pepper and hints of cured meat on the nose. Medium- to full-bodied with slightly flabby, faded fruit with some sweet notes to it. Polished and dry finish. Hints of tobacco at the end. Drink now.



Recommended Glass:

