



GRADIS'CIUTTA

COLLIO
merlot



WINE This wine is obtained exclusively from Merlot grapes, a vine from Bordeaux and introduced in Collio in 1891. In 1923, Norberto Marzotto in his “Ampelography of Friuli” writes, “this vine produces high quality wine, aromatic and ready to drink.”

VINIFICATION The grapes are harvested by hand, typically the last week of September. After de-stemming, the maceration at controlled temperatures begins and lasts about 20 days. Racking follows and the wine is aged; one part in stainless steel containers and one part in wooden barrels. Bottling takes place the following Spring.

ORGANOLEPTIC CHARACTERISTICS Ruby red. Characterized by an intense bouquet, with a gentle herbaceous character recalling wild berries. Dry taste, slightly bitter, but balanced, displaying a great and round structure.

SERVING TEMPERATURE Serve around 16°-20°C (52°-70°F).

RECOMMENDED FOODS Serve with flavorful main courses, broiled game, red meats, roasts, and medium-aged cheeses.