

Merlot di casa

WINEMAKING TECHNIQUE

Hand-picked fruit is destemmed and fermented on the skins for more than two weeks in temperature-controlled automatic fermentation tanks.

Maturation in seasoned oak casks begins the following spring.

WINE

Merlot di Casa is a garnet-tinged ruby red, proffering youthfully alcoholic, faintly herbaceous aromatics redolent of raspberries and briary fruit.

The dry, soft-textured palate is all complexity, with tannins well tucked in and long-lingering aromatics.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.

Serving suggestions: an excellent match for roast, fried or stewed white meats, especially rabbit, poultry, veal and pork.

Friulian kitchen: Loin of rabbit with aromatic herbs.

BASE VARIETY

Merlot

ZONE

IGT Venezia Giulia

PRODUCTION AREA

Grown on the flatlands and low hills of Friuli Venezia Giulia

TRAINING SYSTEMS

Short Guyot

PLANTING DENSITY

From 4,500 to 4,800 vines per hectare

HARVEST PERIOD

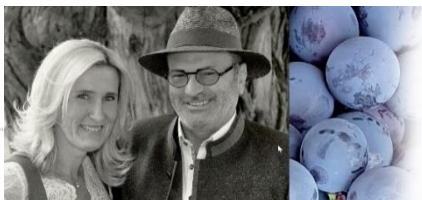
October

ALCOHOL CONTENT

About 12.5% vol.



Serving
temperature:
18 °C



Günter Hauer +43 664 3267419

Doris Hauer +43 664 4493569

Säure 5,24 g/l

