



# LE MONDE

## MERLOT D.O.C.

Reds Collection



Grape variety: Merlot

Designation: Doc Friuli

Type of terrain: Calcareous-clay, with areas that enjoy a unique microclimate.

Training System: Guyot

Vine density: 4.300 vines/ha

Harvest time: Last ten days of September

Vinification: Maceration with daily pigeage at a controlled temperature for 15-20 days. Stainless steel maturation for 8-10 months.

Ageing potential: 4-6 years after production

Alcohol content: 13%

Serving temperature: Approx. 16-18° C

Presentation: 0.75l bottles in 6-bottle boxes

### COLOUR

Intense ruby red.

### AROMA

Pervasive, charming and constantly evolving in the glass, alternating between fruity and spicy notes.

### FLAVOUR AND TASTE

With a pleasant, fresh flavour, it offers lingering fruity notes, supported by balance

### FOOD PAIRINGS

Best paired with bold flavours: it works well with red and cured meats.