

# MERLOT FRIULI

DOC



## VINTAGE 2021

2021 vintage did not have an auspicious start. In fact, from a meteorological point of view, decidedly harmful events had already been recorded in the spring, suggesting an uncertain season's trend. In April, in fact, many vineyards in Italy were damaged by terrible frosts, precisely at the crucial moment in which the vine began to produce new shoots. A decidedly negative event that jeopardized the good hopes for the 2021 harvest, given that the frost inevitably literally "burned" the young and new shoots. Those that survived, then had to face the infernal summer temperatures as well as the scarcity of rains, thus complicating the vegetative cycle of the vines, certainly the younger ones and with not very developed root systems. The older vines, with more developed root systems in the depths of the soil, have partially benefited from the subsoil water reserves. In short, at the end of August, the producers showed a certain concern for the fate of the harvest which would soon begin with the picking of the grapes. Then September arrived and, fortunately, the situation changed and, with it, the forecasts too. The rains in September in fact contributed in a decisive way to the positive trend of the conclusion of the ripening of the grapes, finally able to satisfy their thirst. Obviously, these rains did not remedy the damage caused by the April frosts, but they certainly played a decisive role in the ripening of the bunches born from the surviving shoots. And it was thanks to these rains that, today, we can speak of a high-quality harvest, despite the decline in quantity. If we consider the estimates that were made during the summer, in which good quality and a significant drop in terms of quantity were expected, one can only be happy with the fact that those forecasts were denied, and in a way positive, from the concrete evaluation of what was brought to the cellar.

## PRODUCTION AREA

Mid-hill region in Friuli Venezia Giulia

## GRAPES

100% Merlot

The grapes are softly pressed and destemmed at controlled temperature. The fermentation of the most takes place with pumping over and delastage interventions.

## CHARACTERISTICS

Light red in colour, with hints of herbs and aromas of cherry and fresh red fruits. Perfect balance between acidity and softness with excellent persistence.

## FOOD PAIRINGS

Gnocchi and tagliatelle with hare sauce, grilled or braised meats, cured meats like salami and fresh cheeses, as well as pizza and vegetarian fare.

## ALCOHOL DEGREE

12% vol