

PETRUCCO



MERLOT
2018

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
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DOC | Friuli Colli Orientali

VINE:

Merlot

PRODUCTION AREA:

Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM:

spurred cordon and “cappuccina” (double-arched)

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; aging in small oak barrels for 12 months

ALCOHOL: 14,36% vol.

TOTAL ACIDITY: 5,45 gr./lt.

pH: 3,52

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

5.000 – 0,75 lt. bottles

TYPE: dry red

COLOUR:

ruby red

BOUQUET:

intense and persistent bouquet ranging from red berries to spices (tobacco, cocoa)

TASTE:

harmonious, elegant, and fresh

SERVE WITH:

fresh cheese, meat, and eel dishes