



# Merlot

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

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 4.500 – 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

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