

ronco di paolo



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: Guyot – 8 buds

YIELD PER HECTARE: 30 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 24-month aging in small oak barrels

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 3.000 – 0,75 lt. Bottles

TYPE: dry red

COLOUR: intense ruby red

BOUQUET: full-bodied and persistent, reminiscent of wild berries, moss, pepper, cedar wood and vanilla

TASTE: elegant and lingering on the palate, well-structured

SERVE WITH: roast and braised meat, truffle dishes, and mature cheese

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