

PERMANI



MERLOT

IGT VENEZIA GIULIA

The fascinating red

Grape variety: 100% Merlot

Food matches:

goes well with first courses with meat sauces, red meat and seasoned cheese.



Serving temperature: 16-18°C

Tasting notes:

on the nose, notes of morello and black cherries dominate, accented by a subtle touch of spice. On the palate, it is fresh and fruity, with soft tannins and good persistence.

Vineyards:

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

Harvest period:

end of September.

Vinification and ageing:

the grapes are destemmed, and the wine stays in contact with the skins for 10–15 days, depending on the vintage. The liquid is then separated from the solids, and the must is transferred to temperature-controlled stainless-steel tanks to complete fermentation. The wine then ages in the same tanks for another six months before being released.

Wine ageing potential: 3 years.