



PERMANI FRIULI SELECTION

MERLOT

DOC FRIULI

The fascinating red

Grape variety:
100% Merlot

Vineyards:
located in Romans d'Isonzo.
The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
end of September

Vinification and ageing:
grapes are destemmed and then left to macerate for 10-15 days, depending on the vintage, on their skins. At the end of maceration must is separated from skins and is poured in steel tanks at controlled temperature where the malolactic fermentation takes place. After that the wine ages in stainless steel tanks for 6 months

Tasting notes:
Ruby red color. At the nose it is dominant the fruity note of cherry and black cherry together with spicy sensations. The taste is fresh, fruity with elegant tannins and a good persistence.

Food matches:
goes well with first courses with meat sauces, red meat and seasoned cheese

Serving temperature: 16-18°C

Wine ageing potential: 3 years



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