

MERLOT

RONCO DEI PINI



VINE VARIETY

100% Merlot

APPELLATION

Eastern Hills of Friuli

PRUNIG SYSTEM

Double Guyot

VINEYARD AGE

40 years

GRAPE PRODUCTION

70qli/ha

WINEMAKING

The grapes were manually picked at the peak of ripeness during the early morning, in order to preserve maximum fruit expression. Once picked the fruit is de-stemmed, crushed and gently cold soaked for 12-24 hours for facilitating optimal color extraction. Then we put a part of the must in steel tank and the remaining part in oak vat, where it macerates on the skins for about 15 days. In this period alcoholic and malolactic fermentation are developed at the same time. The wine is then aged in French oak barrels and steel tanks for up to 12 months. The blend is then assembled and allowed to co-mingle for 90 days prior to bottling.

TASTING NOTES

Ruby red and purple is the dress of this very proud wine, which smells of woods and red fruits, with a nice raspberry in evidence. In the mouth it is dry and moderately tannic, warm and soft with a beautiful persistence.

PAIRING

Tasty first courses such as soups or sauces, meat dishes like sliced beef or stewed rabbit, cheese seasoned.

Serving temperature 16-18°

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