



MERLOT

Friuli Colli Orientali

Denominazione di Origine Controllata

Grape Variety: 100% Merlot

Vineyard Location: “Kraoretto” vineyard, south-facing on the hills of Craoretto, in Prepotto (Udine)

Vineyard Characteristics: Very old vines, over 60 years of age, from a **loose-cluster Merlot cultivar** particularly well adapted to the local pedoclimatic conditions

Soil: Ponca soils, contributing aromatic finesse, structure, and textural definition

Tasting Notes: A Merlot interpreted through finesse and elegance rather than power. On the nose, the wine shows intense aromas of red fruit accompanied by a distinctive chalky, mineral note. On the palate, it is substantial and rich, with notable density and depth, supported by a silky, finely polished tannic texture. The finish is savory and persistent, marked by a clear balsamic freshness that enhances balance, precision, and drinkability.

Harvest: Late September **Production:** Approximately 5,000 bottles per year

Vinification: Alcoholic fermentation is carried out in concrete tanks using the submerged cap technique, allowing gentle and controlled extraction of anthocyanins, polyphenols, and tannins. Fermentation is conducted with indigenous yeasts. Malolactic fermentation takes place in exhausted 250-liter oak barrels, where the wine then continues to mature. This choice allows for natural integration and textural refinement without dominant oak influence, preserving varietal purity, finesse, and overall balance. A further period of aging on its own lees completes the wine’s structure and depth.

Food Pairing: White and delicate red meats, veal, and young beef prepared in balanced, non-overly spiced styles. Excellent with roasts, grilled meats, and mushroom-based dishes. It pairs elegantly with medium-aged cheeses and with structured yet dry pasta or risotto dishes. The silky tannins and balsamic freshness also make it suitable for more complex gastronomic preparations.