

**MERLOT BLACK LABEL 2018**

Obtained by selecting an ancient clone of Merlot, this is our flagship red wine. A spicy wine with hints of chocolate and berries, it has a long and soft palate with notes of roasting thanks to its ageing in French oak barrels. Ideal for pairing with broiled meat.

**Vineyard:**

Classification:	DOC Colli Orientali del Friuli
Terroir:	Loam
Exposure:	South- East
Grape:	100% Merlot
Pruning Technique:	Spurred cordon
Production per Hectar:	6.5 tonnes (average)

**Cellar:**

After destemming the grapes undergo a low temperature (between 6/8 °C) carbonic maceration period, which lasted for 25/30 days. The temperature during fermentation was maintained at around 27° C. At the end of the alcoholic fermentation the wine was pressed immediately and put into medium toast French oak barrels, in which it underwent malolactic fermentation and was aged for around a year.

**Analysis:**

Total alcohol:	14,03%
Residual sugar:	0,3 g/l
Total acidity:	5,07 g/l
Total dry extract:	29,50 g/l
Total sulphites:	55 mg/l

**Tasting Notes:**

**Colour:** Bright deep ruby.

**Nose:** A bright aroma of wild forest berries. Notes of plumbs and black currant.

**Palate:** Full bodied, with a fruity character that combines the sweetness and acidity of wild berries. It has great intensity, persistence and balance.