



MERLOT

I.G.T. VENEZIA GIULIA

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Merlot

Training system Sylvoz, 3700 vines/ha

Vinification Traditional maceration for 6–7 days at 80–82 °F (27–28 °C)

Ageing In bottle

Alcohol content 12.5% alc./vol.

Characteristics A great wine, full, robust and with a rich color. Slightly herbaceous scent and aromas

Pairing Pairs perfectly with roasted, fried and stewed meat (both white and red). Perfect with rabbit and poultry

Serving temperature Serve at 65–68 °F (18–20 °C)

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EAN code: 8032869490052

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO