

# Merlot 2016

**Denomination:** Doc Friuli Grave

**Location:** Friuli Venezia Giulia, province of Pordenone

**Grapes:** 100% Merlot

## Territory

**Area of Production:** Arconi Vineyard, Chions

**Altitude:** 7-9 m a.s.l.

**Exposure:** North-South

**Soil:** Calcareous clay

**Training System:** Guyot

## Technical Data

**Harvest:** Mechanical harvesting in the third decade of September

**Vinification:** Selection of the grapes and careful control during the pressing of skin. Fermentation is carried on in stainless steel tanks, with pumping over wine operation and *delestage* at 28°C for 14 days.

**Ageing:** In stainless steel and a small part in oak barriques.

**Bottling:** End of April

**Bottles Produced:** 20.000

**Alcohol:** 13 % vol

## Tasting Notes

**Colour:** Intense ruby red

**Flavours:** Intense smell of red fruits like cherry and plum, light spicy notes of vanilla.

**Taste:** Dry, soft and tannic. Well balanced acidity.

**Pairing:** Very good with starter course of mushroom and medium seasoned cheeses. Ideal with red meat and long seasoned cured meat.

**Temperature of Service:** 16-20°C

## Vintage Characteristics

The spring of 2016 was a particularly rainy one. This was very important for the water reserve during blossom. Defence against disease was not so easy to carry on; manual pruning and selection of the sprouts was essential to preserve the vineyard's health. The dry and sunny summer was only briefly interrupted by rain. At harvest period the grapes were perfectly ripened and in the best conditions in years.



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