

MERLOT 2018 DOP

Friuli Colli Orientali

AZ.AGR. COLUTTA DR. GIANPAOLO

Is the most cultivated variety in the world. There aren't many words to describe the powerful and the intensity of this wine. We are very proud of this product.

COMMERCIAL DATA

- 1) **Wine Name:** Merlot DOP Friuli Colli Orientali
- 2) **Year:** 2018
- 3) **Alcohol content:** 13.50% vol.

AGRONOMIC DATA

- 1) **Agricultural scheme:** Conventional - Traditional
- 2) **Grapes used:** 100% Merlot
- 3) **Characteristics of the vines:**
Ampelographic characteristics: loose bunch
Productivity: good Ripening period: medium late
- 4) **Selection:** clonal
- 5) **The location area of vineyards:** vineyard property in Manzano
- 6) **Vineyard area:** 1,14 ha
- 7) **Altitude and slope:** 80 mt s.l.m with a gradient of 5%
- 8) **Soil type:** Eocene, Ponca, clay silt
- 9) **Orientation and exposure of the vines:** North-South
- 10) **Training system:** Double tipped
- 11) **Pruning system:** they leave 8 buds per fruiting
- 12) **Summer Pruning:** yes,
- 13) **The need for irrigation:** no
- 14) **Number of vines per ha:** 3200
- 15) **Average Yield:** 70 quintals / ha
- 16) **Harvest period:** second half of September and first days of October

WINE MAKING AND AGING

The grapes are de-stemmed carefully the must obtained is fermented with skins for 15 days with control of temperature.

During the alcoholic fermentation we used to make also the malolactic fermentation with selected bacteria.

After these it is aged a part in oak barrel and a part in stainless steel vats than is bottled.

Testing profile

It is a ruby red wine and its bouquet suggests blackberry, strawberry and black cherry. It is an easy drinking wine a medium body, savory and fruity notes.

Food paring

Perfect match with red meat and poultry.

Serving temperature:

18° - 20° C



Azienda Agricola Dott. Gianpaolo Colutta S.S. - Via Orsaria 32-33044 Manzano (Udine)

Telefono 0432-510654 Fax 0432-510724 email: info@coluttagianpaolo.com

www.coluttagianpaolo.com