



USA \$ 20,39

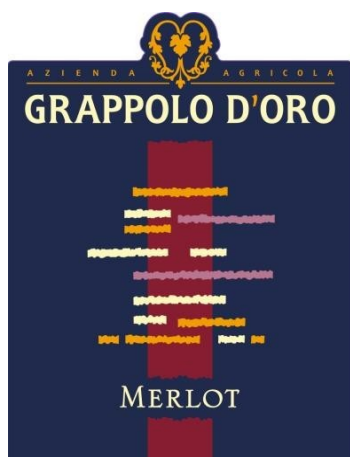
Merlot

Serve at 16° - 18°

Ruby red wine. The full and fragrant, slightly herbaceous aroma recalls black cherry and blackberry. Taste: dry, soft, and savoury. Excellent with: white and red meats, roasts, and medium-aged cheeses.

GRAPPOLO D'ORO

MERLOT



ANALYTICAL DATA

ALCOHOL (% VOL) 13,00

DRY SUGARS

VINTAGE 2019

Grape variety: Merlot 100%

Appellation: Friuli Colli Orientali

Designation: DOC

Soil type : marls and sandstones of Eocene origin

Harvest time: mid October

Harvesting mode: manual

Vinification:

Grapes are destemmed, crushed and the must obtained is left to macerate and ferment in contact with skins. In the initial phase of maceration are made about 3 delestages in order to favor the passage of color and noble tannins from skins to the fermenting must while in the final phase of maceration are frequent pumping over of short duration. After racking, the malolactic fermentation takes place at a temperature of about 20° C (68° F).

Refinement:

In the following months the wine is decanted and aged in steel tanks until the moment of bottling which takes place partly in April and mainly in August when the wine is more mature.

Sensorial notes:

Color: ruby red.

Aroma: the aroma is full and fragrant, slightly herbaceous and reminiscent of black cherry, raspberry and blackberry.

Taste: the taste is dry, soft and savory, with fruity flavors of blackberry and plum.

Food pairing: excellent with red meats, roasts and medium mature cheeses.

Serving Temperature:

16 - 18°C

Voor prijs/ leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 20,39 per bottle

For orders and information in USA please contact

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