



# MERLOT

## VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

MERLOT 100%

It is a red wine, of vibrant violaceous red, strong and featuring a slightly herbaceous taste, full-bodied, warm with a bitterish aftertaste, slightly tannic, full and palatable, with a scent of raspberry and bilberry.

Its name could derive from the colour of the grapes, which are as black as the feathers of a blackbird.

The vineyard is situated in the county of San Quirino (PN), in the small locality of San Foca, near the Cellina torrent, in the area named “alti magredi” at an altitude of 180 meters sea level.

Grapes are vinified in thermo-regulated stainless steel tanks, in which both alcoholic and malolactic fermentation take place.

Maceration has a duration of 7/10 days. Refinement is completed with 6 months in tank and at least 6 months in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 3/5 years

SERVE: 16/18 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 Liters

SUGGESTED ACCOMPANIMENT:

roasted white and red meat (in particular with rabbit and chicken)



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