



# Forchir

VITICOLTORI IN FRIULI

## MERLOT

“MIRIE”

Grapes: Merlot Friuli D.O.C.

Our vineyards: “Mirie” of Camino al Tagliamento (Udine).

Soil type: clayey, ferritized.

Vinification: traditional maceration, fermentation at the temperature of 26-28°C with no added sulphites.

Maturation: in large 30 hectoliters barrels until the following summer.

Alcohol content: 12%

Typical characteristics: wine of attractive ruby-red colour and an aroma of wild berries. Merlot is lean, full-bodied, and yet soft and harmonious to the palate.

Serving suggestions: well-suited for meat and cheese-based dishes.

Serving temperature: 18° C

