

MERLOT

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Merlot

Production area: Friuli Venezia Giulia

Soil type: Clayey, iron-rich

Expected harvest time: Beginning of September

Alcohol by volume: Approx 12%

Residual sugar: Approx 4 g/l

Available formats: 0.75 l Bordeaux bottle

Recommended wine glass: Standard medium - to large-sized red wine glass

Serving temperature: 18° C

Vinification: After harvesting, the Merlot grapes undergo fermentation and at the same time maceration on the skins in Ganimede fermenters, for about two weeks depending on the vintage. After about three hours in the presses for soft pressing, the skins are separated from the must, which is then transferred to the wine vats for initial ageing lasting several months. Malolactic fermentation also takes place during these months, followed by micro-oxygenation to stabilise the colour of the wine. After a further period of rest, bottling can finally take place: in the absence of oxygen to avoid oxidation, with a natural cork stopper. A further period of ageing and resting of the wine will then take place in the bottle, in our cellar, at controlled temperature and light.

Tasting notes: A black grape variety originating from the south of France, Merlot arrived in Friuli at the end of the 19th century, finding excellent pedoclimatic conditions to be cultivated and vinified in purity, with results that are elegant in profile, structured but never too fat and heavy. Decisive ruby red in colour, with violet hues, it is relatively consistent in the glass. Fruity notes dominate the nose. An unmistakable cherry opens the scene to strawberries and blackberries; black pepper then gives way to tertiary notes of leather and coffee. On the palate, the tannin is soft and balanced on softness and structure.

Forchir's Merlot is versatile and easy to pair. We recommend it with classic platters of cured meats and cheeses, appetisers, first courses with meat sauces, and also with roasts.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

