

GRICI MERLOT

DESCRIPTION A vine of French origin that has found an ideal habitat on our hills for over a century. From this vineyard we produce a wine which is the result of a long work of research and

FRAGRANCE selection.

FLAVOUR A wine of great structure and complexity, with sweet, fruity sensations of raspberry and wild berries. Mature tannins, elegant and soft.

PAIRING Red meats, noble game, roast lamb.

SERVING TEMPERATURE 16° C - 18° C

VINE Merlot

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2004

CULTIVATION Guyot

HARVESTING Hand picking, with careful selection of the grapes, at the end of September.

VINIFICATION Delicate stemming of the grapes, fermentation with long maceration on the skins. Soft pressing. Barrique ageing for 19 months and further evolution in the bottle.

ANALYTICAL DATA Alcohol [% vol.] 14.0 - Total acidity [g/l] 5.0

