

MERLOT

D.O.C. - Friuli Colli Orientali - annata 2014

Vignaioli **Iacuzzi Sandro e Andrea s.s.**

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Variety of grapes:

Merlot 100%

Vineyards location:

Torreano (UD)

Growing method:

Guyot, 5.000-5.500 plants/ha, vineyard planted from 1972 to 1990.

Yield/hectar:

55 quintals

Vinification techniques:

By hand, in crates, at full maturity. Grapes softly destemmed and crushed. Fermentation achieved at constant temperature of 26°-28°C. Maceration on skins for 15-20 days.

Ageing and fining:

the 50% of the wine is matured in tanks, the rest refining in barrels of oak of 500 litres, after 18 months the two masses are assembled. After other 6 months from the assembly are bottled. Last, refining in bottle for 6 months before marketing.

Characteristics:

Ruby red with garnet hues and hints of cherry and ripe cherry, has a fruity bouquet reminiscent of raspberry, cranberry, liquorice and spices; the scent has herbaceous notes. The taste is soft, full-bodied, persistent.

Alcohol content of wine:

12,5 %Vol

Total acidity:

4,85 g/l

Bottle:

Green glass of lt. 0.75

Gastronomic combinations:

This wine goes well with red meat, such as roast-beef, boiled, roasts, semi-seasoned cheese, poultry and rabbit stew. Also great with thick soups with bacon or sausage, from pasta or barley and beans with ham hock and *jota*; farmyard animals in wet (rabbit, Guinea Hen, hen, goose) or boiled. Well matched to *boreto* fish and the Bluefish, also with fish soups in red and a little spicy. Try with stewed eel.

Serving temperature:

18° - 20°C.