



MERLOT “Vigna Runc” DOC Isonzo

Soil	Gravel
Grapes Variety	Merlot 100%
Harvest	Beginning of October
Vinification	Fermented separately: one part 15 days in barriques and one part in open vats
Ageing	One part in barriques and one part in large barrels for 24 months
Colour	Bright ruby red with violet reflections
Aroma	Red and black fruits, plums, blackberries and cherries. Also present slight herbaceous and tobacco notes
Taste	Medium-bodied, with fruit predominating over everything. It is persistent and the tannins are ripe
Pairings	It matches the earthy kitchen. Good with roast beef in spicy sauce
Serving temperature	16°-18°C (60°-64°F)
Alcoholic grade	14%
Total acidity	5.10 g/l

