



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



MERLOT

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Merlot

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The grapes are gently destemmed before crushing. The must thus obtained is left to ferment together with the skins at controlled temperature with frequent pumping over in order to extract color and flavour. After racking, aging takes place in glass-lined cement tanks.

ALCOHOL

13% vol. average

COLOUR

Intense ruby red with purple reflections.

TASTING NOTES

The bouquet is fruity and delicate with hints of raspberry, blueberry and plum mixed sensations of undergrowth and delicate spices. In the mouth it is full and dry with typical fruity flavours of its variety.

SERVING TEMPERATURE

16-18 °C

SUGGESTED PAIRING

A good match with red and white meats, stews, game, roasted meats and medium matured cheeses.

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