



*Conte d'Attimis-Maniago*

# Merlot

Friuli Colli Orientali

*denominazione di origine controllata*

- Grapes** Merlot.
- Vineyard** The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
- Vinification** Red wine fermentation with prolonged maceration of the must and skins in modern steel wine makers at a controlled temperature (26 °C) to obtain a well-structured wine. This is followed by pressing, completion of alcoholic fermentation and then malolactic fermentation in wooden casks.
- Ageing** In wooden casks. Ageing continues after bottling in the sixteenth century underground estate cellar.
- Appearance** Intense ruby red colour.
- Nose** Fine and full bouquet resembling ripe red berries aromas with subtle hints of cherry, plum and wild blackberries.
- Palate** On the palate, the wine bursts with fruit, with strong tannins softened by the oak barrel ageing that gives the wine character and body but preserving its subtlety and balance. Very harmonious with a pleasant and long-lasting aftertaste.
- Food pairing** Excellent with boiled meat, stewed poultry and rabbit dishes. Superb with roasted and grilled meats and hard aged cheeses.
- Longevity** Excellent straight away but, as is characteristic of preserved Merlot, slow and steady development allows the wine to easily exceed six years in the bottle.
- Service** Best when the bottle is brought to room temperature (18 °C) before decanting. Let it "breathe" for a few minutes before serving.

