TENIMENTI°

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellaggia

GRAPE VARIETY

merlot

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

double arched cane

PEST CONTROL

low environmental impact integrated pest management

HARVEST

end of September/early October, carefully harvested in the coolest hours of the day

VINIFICATION

maceration and fermentation in stainless steel vats for 15 days at 25°-28° controlled temperature

TASTING NOTES

intense ruby red colour. The nose is delicate and fruity with blackberry, red cherry and plum notes. The freshness is underlined by a nice sapidity and herbal notes. Very soft tannins, it could be even enjoyed slighly chilled

FOOD PAIRINGS

excellent with San Daniele ham and other cured meats. It could be paired very well with veal and pork chops

TEMPERATURE SERVICE

15° C

ALCOHOL

12% abv



Merlot Ronc Laris

