



FURLAN



Sanvè Merlot Piave DOC



<i>Production area:</i>	San Vendemiano (Treviso), plain, vineyard's exposure south
<i>Type of soil:</i>	heavy and clayey
<i>Training system:</i>	head training
<i>Planting density:</i>	4.800 vines/ha (2.60 mt x 0,8 mt)
<i>Grapes:</i>	100% Merlot
<i>Harvest period:</i>	end of September
<i>Vinification:</i>	red winemaking, the maceration lasts ten days, 5% of the grapes are carefully selected and they are let to dry for three months ("ripasso" technique) and then, after pressing, added to the base wine
<i>Bottling:</i>	from April to May
<i>Organoleptic characteristics:</i>	wine with a great structure, a slight residual sugar and an intense and long-lasting bouquet. With the addition of passito the notes of ripe fruits are extremely enhanced leaving a sensation of sweetness
<i>Food matching:</i>	it pairs well with grilled red meats, stew meat and matured cheese
<i>Serving temperature:</i>	serve at 16° - 18°C
<i>Analytical data:</i>	Alcohol: 14 % vol. Acidity: 5,0 gr/lit Sugars: 5 gr/lit

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