



FURLAN



Barrigue Merlot Piave DOC



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| <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, then we let the wine mature in french oak barrels for eight months before bottling. |
| <i>Bottling:</i> | from November to December |
| <i>Organoleptic characteristics:</i> | deep carnet red colour, wine of significant depth, well rounded and with great body. Never losing the peculiar characteristics of Merlot grapes it reveals notes of plum and cherry. Spicy, velvety and tannic aroma. |
| <i>Food matching:</i> | perfect accompaniment to roasted and stewed red meats, with all game dishes and matured cheese. |
| <i>Serving temperature:</i> | serve at 16° - 18°C |
| <i>Analytical data:</i> | Alcohol: 13,5 % vol. Acidity: 5,0 gr/lf Sugars: dry |

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