



FURLAN



Piave DOC Merlot

Full bodied red wine with ruby red colour.
Fine, persistent and elegant bouquet, scents of ripe fruits and spices.

Food matching

Perfect accompaniment to boiled or roasted white and red meats, semi matured cheese and fish stew.

Preservation

The bottles should be kept in a cool, dry place away from light.

Serving temperature

15-18°C

Enviromental label

Bottle



Cap



Capsule



Check the provisions of your Municipality

Technical features

Production area	San Vendemiano (TV), plain, vineyard's exposure south east
Type of soil	Heavy and clayey
Training system	Head training
Planting density	4.800 vines/ha (2.60 mt x 0.8 mt)
Grapes	Merlot 100%
Harvest period	End of September
Vinification	Red winemaking, the maceration lasts ten days
Bottling	From April to May

Analytical data

Alcohol	13.5% vol.
Acidity	5 gr/lt
Sugars	Dry



Bottle 0,75l