



# 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

### Environmental 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