



CASALI MANIAGO



Merlot

Friuli Colli Orientali
denominazione di origine controllata

Grapes

Merlot.

Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).
The soil is predominantly marly-clayey.

Vinification

Pre-fermentation cold maceration followed by a fermentation with 8 days of contact with the skins in order to extract the noble components of the skins that give structure and body to the wine.

Ageing

In wooden casks and then aged in bottle in underground cellars.

Appearance

Intense ruby colour and lively tonality.

Nose

Intense and pronounced with aromas of morello cherry, violets, wild berries and cherry jam.

Palate

Dry and soft, but with a decisive and balanced tannic note. On the palate it is rich and concentrated with a pleasant and persistent aftertaste.

Food pairing

A classic with bodied, roasted or grilled meat-based dishes or aged cheeses.

Longevity

Straight away but, as many Merlot wines, slowly but constantly evolving. Can last at least 6 years.

Service

Best served at room temperature (18°C) after a couple of minutes for oxygenation.

