

SASS TER

M E R L O T

FRIULI D.O.C.



GRAPE VARIETY: 100% Merlot

SOIL: a pebbly composition near the Tagliamento river, more structured and rich clay in the innermost areas of the Friuli plain.

VINE TRAINING SYSTEM: double arched cane and sylvoz.

PRODUCTION AREA: obtained from the best grapes from our vineyards which extend in the D.O.C. area of Friuli, located in the heart of Friuli Venezia Giulia, a land with a generous soul and dedicated to quality wine production.

WINEMAKING: our **SASS TER** wines are the result of the careful selection of grapes and skillful winemaking carried out by fully respecting the distinctive and aromatic characteristics of the grapes.

The harvested grapes are selected, de-stemmed, crushed and subjected to alcoholic fermentation with the grape skins for 5-6 days at a controlled temperature to enhance the extraction of the natural coloring substances from the skins and to preserve the original aromas. This is followed by racking and the grape-must is transferred to steel tanks to complete the malolactic fermentation, which will give the wine softness and more complex aromas.

After a period of refinement, the wine is filtered, stabilized, and finally bottled.

COLOR: bright ruby red.

BOUQUET: captures the sense of smell with notes of black cherry, red fruits, and berries. A delicate spice of nutmeg, violet and an unexpected hint of green leaves.

FLAVOR: full-bodied, intense, with elegant tannins.

PAIRINGS: it is the perfect red wine to accompany first courses with elaborate sauces, red meats, boiled meats, roasts, poultry, rabbit, and semi-matured cheeses.

SERVING TEMPERATURE: 16° - 18° C.

COMMERCIAL DATA:

Bottle: available formats: 0,75l
Cartons: 6 bottles
Packing: 100 cartons per pallet
(5 layers x 20 cartons)

ANALYTICAL DATA:

Total alcohol: 13% vol
Residual sugar: 3,40 g/l
Total acidity: 5,15 g/l