



Venezia Giulia I.G.T.

MERLOT



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Merlot

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 6-7 days temperature-controlled (26-28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS A great wine indeed, full and vigorous, rich in colour. Slightly herbaceous aroma and flavour

PAIRINGS Excellent with roasts and fried food, white and red meat stews (especially rabbit and poultry)

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490052

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491295

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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