



TORRE ROSAZZA

Merlot

FRIULI GRAVE DOC

Among the international grape varieties imported in Friuli in the nineteenth century, Merlot is certainly among those that built a great tradition. Thanks to its ease of drinking, it quickly earned vast popularity. A fruity red, incomparable with rustic dishes, surprising paired with cheese.

GRAPES	Merlot
GRAPE YIELD	80 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m asl
GRAPE TRAINING	Sylvoz
PLANTING DENSITY	3.300 trees/hectare
AGING	4 months in concrete tanks
VINTAGE	2021
FIRST VINTAGE	1997
ANALYSIS DATA	Alcohol 12,5% vol.
AGING POTENTIAL	4-5 years

Production area

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium. The texture is sandy and the pebbles ("graves" in French) guarantee a high-temperature shift from day to night which enhances the aromas, scents, and elegance of the grapes. The temperate climate is favorably affected by the presence of the Friulian Dolomites which shelter from the cold north winds, facilitating the mitigating effect of the Adriatic Sea to the south.

Winemaking

Harvested in the first weeks of September, the de-stemmed grapes are pressed, while the skins remain to macerate on the musts at a controlled temperature (25-28° C) for 5-6 days. After vinification and malolactic fermentation, the refinement takes place in concrete tanks.

Taste

COLOUR: The color is intense, deep ruby.

BOUQUET: The nose is complex, with clear hints of red jam, strawberry and vague hints of incense.

PALATE: At taste, it is soft, balanced, full-bodied with smooth tannins.

Pairing

It goes well with the cold cuts of the Friulian peasant tradition, also excellent with first courses, delicate meats and fresh or medium-aged cheeses. Recommended serving temperature: 18° C.

