



Merlot

DOC FRIULI

Denominazione di origine controllata


Albfiorita



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Variety: Merlot



Production zone: DOC Friuli



Vintage: 2021



Alcohol: 14 %



Maturation: 12 months in oak
barriques



Limited production: about 1 kg
of grapes per plant, only 3546
bottles of 0.75 liters



With thinning, we select only a few bunches per plant, and with leaf removal, we expose them to the sun to achieve perfect ripeness.

After manual harvesting, the grapes ferment in wooden vats and then mature for at least 12 months in oak barriques.

The aroma is an explosion of fruit, with sweet notes of vanilla derived from aging in wooden barrels.

On the palate, it is warm and enveloping, with soft tannins and a very persistent finish.

It pairs well with grilled meats, game, and aged cheeses.

The label evokes the flowers of our land, cultivated with the utmost respect for the biodiversity of the natural environment.