

## Murno Merlot 2007



<b>Area of production</b>	Friuli Venezia Giulia, Doc Collio, vigneto Murno
<b>Soil composition</b>	Sandstone marl
<b>Production</b>	5500 Kg/Ha
<b>Density system</b>	4200-5500 plants/hectare ( <i>Guyot</i> )
<b>Bunch</b>	The bunch is pyramidal with two very prominent wings. The grapes are spheric with a thick blue-black coloured skin.
<b>Vinification</b>	Manually harvested, destemmed and then gentle press. Maceration on the skin, about 16-18 days; wood barrique's ageing.
<b>Wine</b>	Intense ruby-red colour, fully and vibrant, crisp with a light scent of roses, currant, blackberries and blueberries, soft and well-structured.
<b>What we eat with it</b>	Grilled meat, semi-mature Montasio cheese, tuna stewed with capers and sprouts.
<b>Alcohol</b>	13,40% vol.
<b>Acidity</b>	4,60 g/l
<b>Residual sugar</b>	2,40 g/l



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