PRIMOSIC

Merlot

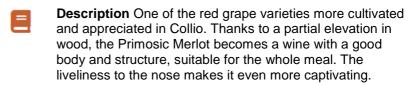


Acidity



Tannin

Structure



Vinification Traditional red vinification. The grapes are destemmed, softly pressed and fermented together with their skins. Afterwards, the malolactic fermentation takes place in concrete vats. The wine is then aged in oak barriques.

Tasting notes Intense ruby red color, full and crispy bouquet, with notes of red fruits and a delicate aroma of rose. At the palate it is rich, harmonious, mineral, dry, with velvety tannins and a good correspondence with the nose.

Food pairing Cold cuts and mature cheeses; dishes based on meat, game, mushrooms; very nice with orzotto with sausages.

Denominazione DOC Collio

Grape variety Merlot

Type of soil "Ponca" (marl-sandstone)

Cultivation method Guyot

Accolades *Vintage 2016:* GOLD – The Wine Hunter. 93/100 Wine Searcher.

Ω Serving temperature 18 − 20℃