

## Merlot

LINEA LUISA  
REDS



Merlot is a dark blue coloured grape. The name probably derives from the French word for young blackbird, “merlot”, which is the diminutive of merle. Merlot wines generally are of medium body with hints of berry. Merlot is one of the most popular wine varieties in the world today.

### TASTING NOTES

Generally considered to be the main variety of the viticulture in Friuli due to its particular character and delicacy, which is determined by the quality of the soil and climate. The Merlot grown in Corona is unique. Ruby red in colour with distinct violet highlights; it is slightly youthful with fruity aromas of raspberry and blueberry and a characteristic note of violet. Warm and dry with slightly chewy tannins and a wrapping mouthfeel.

### ACCOMPANIMENT

Soups, roasted white and red meat, in particular rabbit.

### VARIETIES

100% Merlot

### VINE TRAINING SYSTEM

Guyot

### VINES PER HECTARE

5.500

### VINIFICATION

Fermentation with the skins at 25-26°C for about 10-12 days

### ÉLEVAGE

On fine-grained lees for about 8 months

### AGEING

In the bottle for a further 3 months

### SERVING TEMPERATURE

16°-18°C