



Merlot – Cabert

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Grave

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Merlot

BUNCH:

Pyramidal, winged, medium sized, compact

GERMINATION:

April

FLORESCENCE:

The middle of June

RIPENING:

At the end of September

VINIFICATION/FERMENTATION:

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.

STYLE:

Dry

DESCRIPTION:

Vinous, full-bodied and smooth

GASTRONOMIC PAIRING:

Roasted meats and casseroles of rabbit and game, etc.

SERVING TEMPERATURE:

18° C

CONTENT:

Bottle 0,75 lt.

AGEING:

2 - 3 years

TECHNICAL ANALYSIS:

Alcohol: 12,00/12,50 %vol

Contains sulphites