CABERT

CANTINA DI BERTIOLO
DAL . 1960

MERLOT

DOC FRIULI

This Merlot is full-bodied, with red fruit aromas and soft, balanced tannins.

SOIL
Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

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.

AGING
4 months in steel tanks

TECHNICAL ANALYSIS
Alcohol: 12,50 % vol
Contains sulphites

DESCRIPTION
This Merlot stands out for its vinous, full, and harmonious profile. On the nose, it offers hints of ripe red fruits like cherry and plum, with light spicy nuances. In the mouth, it is soft, balanced, and elegantly structured, with gentle tannins enhancing its roundness and appeal.

GASTRONOMIC PAIRING
Thanks to its softness and harmony, it is the perfect match for succulent meat dishes. It pairs wonderfully with roasted and braised poultry such as guinea fowl, rabbit, and duck. Also excellent with roasted or braised pork cuts, as well as hearty pasta dishes with meat sauces.

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