



# CABERT

CANTINA DI BERTIOLO  
DAL 1960



# MERLOT

DOC FRIULI  
COLLI ORIENTALI



Full and robust aroma, slightly ebaceous. It brings to mind raspberry and black cherry. Full-bodied, with spicy notes. The taste is structured, dry and sapid. It presents a structure that accompanies it to longevity.

## SOIL

Ponca

## VINIFICATION/FERMENTATION

After the harvest it is fermented and left in post-maceration for 10 days in order to extract all the velvety tannins that are in the berry.

## AGING

It is then aged in steel tanks and oak barriques for 18 months.

## STYLE

Dry

## YEAR

Vintage usually refers to the harvest from two years earlier, with rare exceptions from three years before.

## TECHNICAL ANALYSIS

Alcohol: 13,50 % vol  
Contains sulphites

## DESCRIPTION

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## GASTRONOMIC PAIRING

It goes well with cured meats and main courses of both white and red meat

## AWARDS

Some of the awards received:

### GAMBERO ROSSO

2024 - **DUE BICCHIERI**

### LUCA MARONI

2024 - PT. **93**

2023 - PT. **94**

### BIBENDA

2023 - **4 grapes**

### EMOZIONI DAL MONDO

2023 - **GOLD MEDAL**

### VITAE - Associazione italiana sommelier

2024 - **ttt**