



# CABERT

CANTINA DI BERTIOLO  
DAL 1960

# MERLOT

IGP TREVENEZIE



Soft and inviting, with a vinous character with juicy red fruit flavors. Full-bodied yet smooth, it offers a pleasant roundness and an easy-drinking appeal.

**PRODUCTION AREA:** Grave del Friuli

**SOIL:** Alluvial-gravelly, excellent drainage, producing fresh and fragrant wines

**TRAINING SYSTEM:** Guyot and spur cordon, 4,500-5,500 vines/ha

**YIELD PER HECTARE:** 130-150 q/ha, focusing on freshness and drinkability

**VINIFICATION/FERMENTATION**

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

**TECHNICAL ANALYSIS**

Alcohol: 12,00 %vol . Contains sulphites

**SERVING TEMPERATURE**

12° C

**DESCRIPTION**

Soft and inviting, it impresses with its generous vinous character and vibrant notes of red fruits like cherry, raspberry, and plum. On the palate, it is full-bodied yet smooth, offering roundness and a delicate tannic structure that enhances its easy-drinking appeal. Subtle spice notes and a gentle freshness accompany the lingering finish, making this Merlot a harmonious and versatile expression of the varietal.

**GASTRONOMIC PAIRING**

This Merlot is an excellent match for a wide variety of dishes, from cured meats and medium-aged cheeses to pasta with tomato-based sauces and roasted poultry. It pairs particularly well with grilled meats, mushroom risottos, and savory vegetable tarts. Its soft structure and fruity nature also make it an ideal companion for casual meals and informal gatherings.