RONCHI DI MANZANO

Merlot 2023

Friuli Colli Orientali – DOC

After the introduction of Merlot in Friuli at the end of the 19th century, this variety spread rapidly and soon became one of the territory's symbolic red wines.

Made from Merlot grapes trained using the Guyot system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin.

Once the harvest is complete, the process continues with destemming, crushing and fermentation at controlled temperature. This is followed by vinification and maceration on the skins for a couple of weeks. After an initial ageing phase in stainless steel tanks, the wine is matured in wooden barrels of different sizes for about twelve months. After bottling, it continues ageing in bottle for a couple of months.

Tasting Notes:

Clear, deep and vivid purple-red in colour. Intense bouquet, fairly complex and refined, with fruity notes and hints of cherry, humus, roots and foliage.

Dry on the palate, fairly tannic, savoury, balanced, intense, fairly persistent, elegant in body and harmonious. It pairs well with cured meats, white meats and roast beef.

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