



SCUBLA

MERLOT

Classification
V.Q.P.R.D. D.O.C.
Eastern Hills of Friuli

Grapes
100% Merlot.

Position and vineyards

Marly hilly soil: vineyards situated partly at the feet of the hills and partly mid-hill, facing South, West and Northeast. Vines trained with the double arched cane and the Guyot systems, with 4,000-5,000 vines per hectare.

Harvest

By hand, towards mid October; 60-65 quintals per hectare.

Vinification

The wine ferments in steel for around 12 days in contact with the skins. After it is separated, it is refined for around 10 months in French oak barriques and tonneaux of varying ages, and is finally assembled in steel.

Alcohol content

13,5-14%

Acidity

4,5-5 g/l (complete malolactic fermentation).

Organoleptic Properties

Ruby red colour, full and fragrant bouquet with wild berries, roses and tobacco. Harmonious body, full-flavoured with hints of amarena cherry.

Best served with

Ideal with red and white meat stews, fried dishes and semi-mature cheeses.

Medium annual production

8,000 bottles