MERLOT D.O.C. Friuli Colli Orientali

DORIGO MERLOT DORIGO Vignaioli in Friuli Italia VERDENNIA 2013

| Variety: | Merlot |
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| Characteristics: | this viariety is famous all over the world for its softness, elegance and ageing potential. In Friuli, in Colli Orientali in particular, has found its terroir par excellence, granting very good results every vintage |
| Winemaking: | grapes are harvested in mid September. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at a controlled tem- perature. The wine is aged for 8 months in French oak barrels where it also undergoes full malolactic fermen- |
| Ageing: | 5 years |
| Appearance: | intense ruby red |
| Nose: | raspberry an cherry aromas, with hints of licorice root and tobacco. Intense floral notes, where the violet predominates |
| Palate: | elegant and soft, with distinct notes of red fruits. Long and persis- tent, with close-woven, sandy tannins |
| Food match: | perfect pairing with beef! |

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