



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.

LE
FR



Cormòns

CANTINA PRODUTTORI



FRIULI

Merlot

D.O.C.

Grape variety
Merlot



Intense red with garnet highlights, transparent and crystalline.



Of ripe fruit with herbaceous notes.



Complex, mellow, structured, of blackberries and blueberries and ripe fruits, often toasty.

Description: medium-big cluster with round, midnight-blue colored berries; simple flavor. **Vine training system:** Guyot and single or double Cappuccina, medium-short pruning system, 5-10 buds. **Harvest period:** end of September. **Vinification:** the berries separated from the stalk ferment 20 days in maceration, than are racked. **Maturation:** in large oak barrels for more than one year. **Colour:** intense red with garnet highlights, transparent and crystalline. **Aroma:** of ripe fruit with herbaceous notes. **Taste:** complex, mellow, structured, of blackberries and blueberries and ripe fruits, often toasty. **Serve with:** Italian *antipasti*, *speck*, *prosciutto* hams, cold cuts, cheeses, *gnocchi* and pasta dishes, liver *alla Veneziana*, pasta with beans. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 14-15° in Summer, in a wide, half orange shaped glass.