
IMPERO

WINE DISTRIBUTORS

MERLOT DOC FRIULI

ANTONUTTI, RED WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Merlot 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

Soft crushing of the grapes. Ten days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 6 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.

TASTING NOTES

Bright ruby red. The nose shows red fruits bouquet: ripe mulberry, blackberry, plum, cherry and berries. On the palate is powerful and generous, immediate with a pleasant, smooth and elegant finish.

FOOD PAIRING

Pairs well with boiled, roasted and grilled meats, cured meats, medium-aged cheeses. Good with rich and spicy flavors, pâtés or other charcuterie, pork or veal roasts, rich, cheesy gratins and even hamburgers. Serve at 16-18° C.



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