

di Lenardo
..... DAL 1878

MERLOT
MONOVITIGNO

MERLOT – IGT VENEZIA GIULIA

A bright, pretty shade of attention grabbing ruby intensity. The pallet is puréed raspberries and strawberries with a clean and youthful lengthy finish. Slightly vegetal both on the nose and the palate when young, but capable of a long ageing and a development of a rich bouquet.

FOOD PAIRING: Meat. Ex: Pasta dishes with tomato-based sauces, especially with pancetta/bacon or mushrooms, grilled chicken, Italian-style sausages with fennel, spaghetti and meatballs, baked pasta dishes such as lasagne and similar veggie bakes, bean dishes with smoked ham or chorizo, Chinese style crispy duck pancakes, braised short ribs, pork or rabbit. Grilled chops - veal, pork or lamb - especially with herbs such as thyme, rosemary and oregano. Perfect with a rear tender steak, especially in a red wine sauce, beef Wellington, roast rack or leg of lamb, served pink and guinea fowl. **Cheese.** Ex: Asiago, Emmental/Swiss, Harvarti, Parmesan - extra-hard cow's milk cheese (real Parmesan cheese is either Parmigiano-Reggiano or Grana Padano cheese). Provolone, Smoked Cheddar.

BOTTLES PRODUCED: around 40.000

FIRST VINTAGE: 1965

GRAPE VARIETY: 100% Merlot

ALCHOOL: 12,5%

GROWING AREA: FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRINING SYSTEM: Guyot laterale

VINIFICATION:

Hand harvested. Once the grapes have been separated from the stems, the cool temperature maceration / fermentation phase is completed within around 10 days. The wine is left to settle after the pressing process, then it is raked into stainless steel tanks where it goes through the natural process of malolactic fermentation, which is the conversion of harsher Malic acid to a softer Lactic acid. The presence of Lactic acid promotes a subtle rounder wine that is pleasantly mellow and less abrasive to the palate. Finally, after have been bottled, we leave it to rest for at least 2 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 5 years.

SERVING TEMPERATURE: 18°



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