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MERLOT BIANCO (Blanc-de-noir)



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Grapes of red Merlot are drained in a white wines press, and the skins are immediately separated from the juice.

This original vinification offers new interesting and complex sensations: the perfume of the wine is delicate, with fruity and floral notes and a distinctive recall of rose fragrances. Merlot bianco comes with a delicate color, and a medium and pleasant body, with a touch of fully balanced salinity typical of our production area. Persistence is remarkable.

This wine is elegant as an aperitif, a good companion of light dishes, like pasta and fish, fresh salads with fruits and vegetables, creamy vegetable soups. Thanks to its modern appeal, it is very interesting with raw dishes such as all sushi specialties including veg sushi, as well as tartares and carpaccios. To be served chilled.

IT IS A NEW HIGH CLASS BLANC DE NOIR, CHARMING AND INTRIGUING, PRODUCED IN FRIULI VENEZIA GIULIA, A GREAT LAND FOR WHITE WINES.

- 100% produced from estate vineyards
- All wine production in steel tanks
- Fermentation at low temperatures (13°C)
- *Batonage sur lies* throughout winter
- Bottling with sterile filtration
- No anti-fermentative products used
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operations) - No glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Winery location: Trivignano Udinese, Village Clauiano, Friuli Venezia Giulia, Italy
- Soil : Clay over gravel stones