

cadibon

MERLOT L'OSTERIA

INDICAZIONE GEOGRAFICA PROTETTA

VENEZIA GIULIA



Tipology: Red dry

Variety: Merlot 100%

Production area: Venezia Giulia

Town: Corno di Rosazzo (UD)

Implant in: 2008

Implant density: 4500 stump for hectare

Production for hectare: 9 tons /ha

Planting density: 2.5 x 0.90 m

Growing system: guyot

Soil typology: flaked clay

Vintage: end of September

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN, FOLLOWED BY CRUSHING AND DESTEMMING IN STAINLESS-STEEL TANKS. MACERATION DURING SEVEN DAYS WITH DAILY REMOUNTS. FERMENTATION TAKES PLACE AT 25-35°. WINE AGES FOR SEVEN MONTHS IN STAINLESS-STEEL TANKS WITH TEMPERATURE CONTROL AND IS FINED IN-BOTTLE FOR THIRTY DAYS.

Wine tasting: A DRY RED WINE WITH WHIT FRUITY AROMAS AND A WELL-ROUNDED, PERSISTENT FLAVOUR. EXCELLENT WITH MEAT DISHES AND MATURE CHEESE.

SERVING TEMPERATURE: 18-20°C

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