



## MERLOT 2015

### Isonzo del Friuli DOC

#### Azienda Agricola Pierpaolo Pecorari, Friuli, Italy

**eCommerce # 395573 | 12.5 % alc./vol. | \$25.70**

Intense aroma of red currant, plum and blueberries with elegant hints of red flowers of Alpine meadow. Medium body, soft tannins, fruit forward with long and bright finish.

**Terroir:**

Pierpaolo Pecorari winery is located on the territory of the province of Gorizia in the region of Friuli-Venezia Giulia and occupies 14 Ha. The area of Isonzo del Friuli has a triangular shape, where the east vertex is Lucinico (Gorizia), Cormons at west and Gradisca d'Isonzo is the southern one. The south-east area is marked by the bed of the Isonzo river. The area, also called upper "isontina" plane, is flat; it is formed by a typically gentle, light and pebbly terrain, made up of a mixture of small and medium rocks and good quality sands.



**Vinification:**

Maceration in stainless steel tanks for 10 days with delestage at ~27 °C. The wine ages on the yeast for 10 months. Bottling and further ageing in the bottle.

**Variety:** Merlot 100%

**Residual sugar:** 1 g/L

**Serving suggestion and food pairing:** Serve at 15°C. Perfect for meat dishes and mature cheeses. Enjoy it with Rump steak wellington, with lard and mushrooms.