

MERLOT RISERVA

D.O.C. Friuli Colli Orientali

A generous variety on all soil types, and probably the easiest of all to grow, but it is only where the combination of vine, territory and site climate is optimal that Merlot yields truly thrilling wines.

Appearance: brilliant, deep ruby red. Nose: heady and pervasive, with signature violets and morello cherries.

Palate: dry, full-bodied and headily alcoholic, alluringly, herbaceous, assertive character.



GRAPES	100% Merlot
DESIGNATION	D.O.C. Friuli Colli Orientali
POSITION	Vineyard located at 70 m a.s.l. on east-south-east facing, Eocene marl and sandstone hillslopes
WINEMAKING	The grapes are macerated on the skins for 15 days at controlled temperatures of 25-28°C with frequent pump-overs
MATURATION	In French oak barriques and tonneau for 24 months and at least 24 months in bottle before release to market
Year Planted	1983 / 2000
First vintage	1985
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact. Organic method since harvest 2021
Training System	Modified double-arched cane and guyot
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 18°C in a broad-rimmed glass
WINE PAIRINGS	Hearty fresh pasta and crepes, roast pork and lamb, charcoal-grilled red meats, semi-hard cheeses. Ideal with tagliatelle alla Pitina and radicchio rosso, stuffed pork loin, Gran Fritto alla Piemontese, Pecorino Toscano cheese.

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