



# BORTOLUZZI



## Merlot Venezia Giulia IGT 2018

<b>Grapes:</b>	100% Merlot
<b>Region:</b>	Friuli-Venezia Giulia
<b>Vineyards:</b>	From vineyards located close to Cormons
<b>Exposure:</b>	Northeast
<b>Altitude:</b>	25-30 meters (80-100 feet) above sea level
<b>Soil:</b>	Marl, sandstone (Ponka)
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15-20 years old
<b>Time of Harvest:</b>	Late September to Early October
<b>Vine Density:</b>	1,820 vines per acre
<b>Vine Yield:</b>	2.83 tons per acre
<b>Total Production:</b>	7,000 bottles per year
<b>Vinification Process:</b>	The grapes are harvested exclusively by hand, stems are removed and the fruit goes through fermentation for about 15 days at 25 °C (77 °F).
<b>Aging Process:</b>	The wine ages in barriques and tonneaux, both new and used (maximum 3rd use) for about 12-14 months; it is then blended and left to rest in stainless steel tanks for about a month prior to bottling.
<b>Alcohol Content:</b>	13.50%
<b>Total Acidity:</b>	5.50 g/l
<b>Residual Sugar:</b>	3 g/l
<b>pH:</b>	3.5
<b>Tasting Notes:</b>	Intense ruby red in color, the bouquet recalls ripe fruit, with marked notes of marasca cherry. The palate is flavorful, intense and appealing, with smooth, elegant tannins, well-integrated acidity, and distinct balance.
<b>Winemaker:</b>	Giovanni Bortoluzzi
<b>Cellaring:</b>	Over 10 years
<b>Bottled:</b>	April
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	A perfect match for semi-aged cheese, barbecued red meat and first courses, such as fresh tagliatelle pasta with game ragout or lasagna.