



## **Merlot – Casali Roncali**

**CLASSIFICATION:**

**D.O.C.**

**PRODUCTION AREA:**

**Friuli Colli Orientali**

**PRODUCER/BOTTLER:**

**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

*Merlot*

**BUNCH:**

*Pyramidal, winged, average sized, compact*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The middle of June*

**RIPENING:**

*First ten days in October*

**VINIFICATION/FERMENTATION:**

*Fruit is crushed and destemmed, then macerated on the skins for 12 days, when alcoholic fermentation takes place; fermentation temperature is controlled at below 28° C; subsequent ageing is in stainless steel tanks and bottling takes place more than one year after the harvest so that the wine acquires a very intense, deep ruby red hue.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*Alcohol-rich but firm*

**GASTRONOMIC PAIRING:**

*Red meats, including feathered or furred game; cheeses if not too mature or tangy*

**SERVING TEMPERATURE:**

*18° C – 20° C*

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

*2 - 4 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,50 %vol*

*Contains sulphites*

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