



Zorzon, Merlot, 2011, DOC

| Varietal | Merlot |
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| Region | Collio goriziano, FRIULI VENEZIA GIULIA. |
| Harvest Method | By hand carefully, placed in trays. |
| Vini- fication | Stalks are removed from the grapes. Left to ferment in 50 hl tanks with 3 daily transfers for 8 days, gentle pressing. |
| Aging Process | Left to ferment in cement and wooden casks, removal of the lees, 3 transfers, filtered and sterilized bottling. |
| Aroma | This wine has a lively ruby-red color, a light and pleasant bouquet of red fruit. |
| Palate | Full-bodied, persistent taste with hints of almonds. |
| Food Pairings | Goes well with rich first courses, red meat, stews and game. |
| Serving ^{16-18°C/60°-64° F} Temperature | |