



VIGNETI RAPAIS di TADIELLO NICOLA

Via Pola, 25 - 33085, Maniago (PN)

Tel. +39.0427.709434 - Fax +39.0427.709434

www.vignetirapais.it - e-mail: info@vignetirapais.it

MERLOT

Agreements haunting rhythms

DESCRIPTION

Made from Merlot 100% grapes, it represents the quintessence of how the area can offer red wines, too, with a wide-ranging, mature olfactive experience, coupled with a captivating taste, though dry with a pleasant, slightly bitter finish. Sweeter perfumes of blackcurrant and black cherry, peculiar of this variety, are recognized, with an elegant spiciness blended with the rest of the elements.

Tasting it is like meeting an old friend, generous and honest, essential and still present even after a few years of refining.





Grapes

Merlot 100%

Appellation, area of production

Merlot IGT Venezia Giulia from "Vigna Campagnucce" vineyard in Dandolo di Maniago, in the area of D.O.C. Friuli Grave.

Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

Training system

single Guyot method with 6250 vines per hectare. Vineyards were planted in 2002. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

Production per hectare

55 quintals per hectare.

Harvest

grapes were harvested at full ripe on in the second half of September.

Vinification:

the destemmed grapes are macerated into French oak tonneaux by a manual milling and remixing . Maceration lasts approximately

11 days at controlled temperature and oxygenation. After pressing, the wine is conveniently decanted until it is moved into the refining barrels where the malolactic fermentation, too, takes place.

Ageing

the wine was refined for approximately 12 months on its own noble fermentation lees in medium-toasted French oak barrels, with woods from different locations and using as well second or third passage barrels. The best barrels were then assembled, and with no further clarification or filtration, the wine was bottled.

Tasting Notes

Colour: deep ruby red; fairly intense.

Bouquet: immediately sweet and spicy. Ripe cherry dominates, with hints of dried plum and blackcurrant, melting with sweet spices like cinnamon and vanilla, and sweet tobacco on the long finish.

Taste: full, with a soft tannin, barely noticeable but extensively spread. It evolves into a good aromatic persistence of red fruits and a pleasant, slightly bitter finish.

Recommended with

medium-high texture meats and cheeses. Also to be tried with meat-sauce first courses, lasagna and game.

Serving temperature

between 18 and 20°C according to the season, in wine tasting glasses for medium to long aged red wines.

ANALYTICAL DATA

Acquired alcohol: 13,3 % vol

Reducing sugars: 1,0 g/l

Total acidity: 5,53 g/l

Net dry extract: 31,0 g/l