



ANGORIS  
1648



# Ravòst Merlot

*DOC FRIULI COLLI ORIENTALI*  
**RISERVA GIULIO LOCATELLI**



Merlot 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time late September



13,50% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1 ha



Planted in 1990 ~ Vine density 3.800 vines/ha ~ Yield per hectare 50 quintals/ha ~ Production 3.000 bottles



After a prefermentative cold maceration, the fermentation of the must with the skins takes place at controlled temperature for 12 days. At the end of this fermentation, malolactic fermentation is carried out. Part of the wine (80%) is left to rest for 12 months in containers of stainless steel tank. The remaining 20% rest for 12 months in tonneaux. Subsequently, everything is refined first in stainless tanks for two months and then in bottles for 14 months.



Deep ruby red.

Wide, spicy, slightly smoky, wild berries, ink and ethereal notes.

Dry, warm, strong and soft, seductive tannins and good acidity.



Wild game, Fiorentina Chianina grilled.  
Serving temperature 18 - 20 °C



GAMBERO ROSSO ~ 2 BICCHIERI ROSSI  
MUNDUS VINI ~ SILVER MEDAL  
GILBERT & GAILLARD ~ MEDAL 90 POINTS  
LUCA MARONI ~ 90 POINTS  
BIBENDA ~ 4 GRAPPOLI