



ANGORIS  
1648



# Merlot

*DOC FRIULI ISONZO*  
**VILLA LOCATELLI**



Merlot 100%



Villa Locatelli ~ Training method Sylvoz ~ Harvest time early October



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 2 ha



Planted in 1998 ~ Vine density 3.570 vines/ha ~ Yield per hectare 100 quintals/ha ~ Production 21.000 bottles



The fermentation of the must with the skins takes place at controlled temperature.  
Malolactic fermentation.  
12 months aging in stainless steel tanks.



Ruby red with purple highlights.  
Fine grapey with raspberry notes.  
Harmonious, intense, medium body.



Bacon goose, tomato pasta, pork cutlets, goulash.  
Serving temperature 16 - 18 °C

