



## Merlot Fiegl 2019

<b>Denomination</b>	D.O.C. Collio Merlot
<b>Type of soil</b>	Flysch and sandstone from the Eocene epoch
<b>Treatment method</b>	Certified integrated disease treatment with controlled environmental impact
<b>Training system</b>	Guyot
<b>Harvest period</b>	End of September to the beginning of October
<b>Alcohol</b>	13,5%
<b>Aging</b>	Oak tonneaux, bottle
<b>Service temperature</b>	16-18°C
<b>Tasting notes</b>	Ruby red hue in the glass. It opens with fruity notes of sour cherry, raspberry, and cherry. On the palate it is smooth and with body, harmonious and well-balanced. It is a persistent wine with mature tannins. Perfect to pair with roast.