



## MERLOT VILLA DUGO 2016



Denomination	I.G.T. Venezia Giulia
Type of soil	Medium deep with soil medium rich in rock fragments, a part of clay rich in silica, mixed with conglomerate, well drained
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September
Alcohol	13%
Aging	Stainless steel tanks, bottle
Service temperature	16-18°C
Tasting notes	Ruby red hue with violet highlights. It opens with notes of red fruit, cherry, and raspberry, with an underlying hint of herbs. On the palate it is rich, medium tannic and with a good persistency. It pairs well with meat; excellent with barbecue.