

Russolo Merlot Massarac

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Merlot

Exposure of the vineyards:

East/North East - West/South West

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September

Fermentation temperature:

18/24°Celsius depending on the cultivar

Duration of fermentation:

6/8 days

Organoleptic notes:

A deep red wine with violet reflections, a slightly herbaceous, vinous aroma, with hints of raspberries. Dry red with a pleasant, harmonious flavour, never marked by aggressive tannins.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

105 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

Starting from the second spring following the harvest

Pairings:

A pleasant red that goes well with roasted white and red meats, poultry and even game birds. Ideal serving temperature of 18-20° C.