



VISTORTA

STOMO MERLOT

Organic Wine

Region Friuli Venezia Giulia.
Classification D.O.C. Friuli Grave.
Grape Variety 100% Merlot ORGANIC
management from
a selection of our merlot
grape aimed to obtain
a typical fresh and fruity
merlot

Soil Clayey-Calcareous
well-drained soil

*Application of the European Regulations for
wine production* ORGANIC WINE

Alcohol content 12.50%

Winemaking

Harvest from the first week of October. 30% of the grape made pre-fermentative cryomaceration for 48 hours . Alcoholic fermentation at 26–28 °C for 8 days in concrete tanks, post-fermentative maceration for 5-8 days at average temperature of 22 °C. Racking and malolactic fermentation are naturally induced under controlled temperature.

Fining

50% of the wine ages in concrete tanks, 50% ages for 8 months in third passage french oak barriques. The wine is blended and the whole production stays in concrete tanks until bottling.