



PRA'
DELLA
LUNA

Merlot

DOC FRIULI



GRAPES
100% Merlot



TERROIR
Our vineyards are strongly affected by Mediterranean Sea. Stony, free-draining soil.



TRAINING SYSTEM
Sylvoz



WINE MAKING METHOD
The best Merlot grapes are selected and crush-destampped soon after picking. Alcoholic fermentation with maceration lasts about 14 days.



AGEING
24 months in French oak barriques (225 litres)



ALCOHOL CONTENT
13,5% vol.



TASTING NOTES
Intense ruby red, elegant on the nose, it shows notes of red plum, cherry, blackberry and secondary aromas of charred wood, vanilla and spices. Full body, it has velvety tannins and long finish.



SERVING TEMPERATURE
16° - 18° C



CAPACITY
0,75 L



FOOD MATCHES
Perfect match of grilled or roast meat, it's interesting with smoked charcuterie.

