



BORGOMAGREDO

Anticipare il Domani

MERLOT

Friuli Grave DOC

This wine is created thanks to vines cultivated according to the Guyot method; their age ranges from 20 to 25 years and their yield does not exceed 65 tons of grapes per hectare.

Harvested during the first ten days of September, the grapes are de-stemmed and their skins remain in contact with the musts for 4 days after the harvest, in proper wine-making containers at controlled temperatures. After soft pressing, they are subject to the malolactic process. Part of the wine is briefly refined in barrels, in order to determine its color and increase its longevity. It is left in yeasts for at least three months.

Beautifully intense and ruby-red in the glass, it also proves intriguing to the nose which perceives the intense scent of forest fruits that fades away leaving a **slight spicy hint**. **One sip and you'll find it initially soft**, before opening up to reveal its engulfing elegant character.

