

Vigna del Lauro



# VIGNA DEL LAURO MERLOT FRIULI ISONZO D.O.C.

*Intense ruby red with garnet reflections. Fruity, slight herbaceous, with distinct raspberry fragrance in youth, in time acquiring aromatic complexity and notes of cherry, berry, and violets. Full, dry, and slightly tannic, with great body and texture. Pairs well with both white and red meat, game, and seasoned cheeses.*



<b>Classification:</b>	Friuli Isonzo DOC
<b>Variety:</b>	100% Merlot
<b>Production:</b>	7,000 bottles
<b>Production Area:</b>	Cormòns (GO)
<b>Altitude:</b>	40 meters (131 feet) a.s.l.
<b>Soil type:</b>	Rich-textured sandy clay
<b>Yield:</b>	7,000 kg per hectar
<b>Avg age of vines:</b>	30 years
<b>Training system:</b>	Double-arched cane
<b>Vine Density:</b>	4,500 plants/ha
<b>Harvesting:</b>	Manual
<b>Time of harvest:</b>	Last 10 days of September
<b>Vinification:</b>	Fermentation in small oak barrels for 12-15 days, malolactic fermentation completed
<b>Aging:</b>	16 months in small oak barrels followed by 3 months aging in bottle before release
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.65
<b>Acidity:</b>	5.0 g/l
<b>Release:</b>	Spring



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