



CLIC MERLOT VENEZIA GIULIA IGT



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| Classification: | Venezia Giulia IGT |
| Variety: | 100% Merlot |
| Number of Bottles Produced: | 6,000 bottles |
| Production Area: | Cormòns (GO) |
| Average Age of Vines: | 30 years |
| Training System: | Double reversed fruiting cane |
| Vine Density: | 4,500 plants/ha |
| Vinification: | Temperature-controlled fermentation in stainless steel |
| Refining: | Aged for 10 months in oak barrel, then bottle-aged approx. 3 months before release |
| Alcohol: | 13.5% vol. |
| Soil Type: | Sandy clay, very stony |
| Time of Harvest: | First 10 days of September |
| Harvesting: | Manual |