



Francesco Rotolo

CONFINIS

FILOROSSO

2022

DOC Collio

Merlot has always been the cultural red for Friulians. It has been growing for more than two centuries in this land and expresses a very high quality. Faithful to its land of origin, Friulian Merlot is particularly elegant and has a strong personality, standing out clearly from the other Italian Merlots.



Grapes: *100% Merlot*

ANALYTICAL FACTS

Alcohol % by vol: *13 %*

Sugar: *2,4 g/l*

Total acidity: *5,2 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*

Vine training: *Spur-trained Cordon*

Harvesting: *First decade of September*

Grape collection: *Hand-harvesting*

Yield: *50 q/hectare*

Fermentation: *In stainless steel vats for 15-20 days at 18/20 C°*

Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Ruby red*

At nose: *Balsamic aromas of mountain herbs meet small red fruits to create a fresh and exciting bouquet*

At palate: *A lively red wine with typical balsamic and spicy notes that meet a pleasant tannic structure combined to red fruits*

Serving temperature: *16/18 C°*

Food matches: *Aperitifs, salami and cold cuts, pasta dishes with meat, white and red meats*