FrancescoRotolo
CONFINIS

FILOROSSO

2025

DOC Friuli Venezia Giulia

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, France, 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 traning: *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*

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