



CASTELLO DI BUTTRIO



MARBURG - MERLOT

DOC FRIULI COLLI ORIENTALI



Grapes:	Merlot
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the vineyards of Castello di Buttrio.
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian.
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management.
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness.
Age of vines:	20-40 years
Training system:	Guyot
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory.
Harvest period:	Decided on the basis of phenolic and aromatic ripeness monitored by laboratory tests and grape tasting.
Vinification:	The grapes are destemmed and crushed. Maceration takes place in stainless steel tanks for 2-3 weeks with periodic pump-overs. After maceration, the wine is devatted and malolactic fermentation is completed.
Maturation:	For 10-11 months, part in stainless steel tanks and part in mid toasted small oak casks used for the second time.
Release to market:	20-24 months after the harvest.
Sensory profile:	Appearance: Deep red. Nose: Raspberry, blackberry and black cherry-like forest fruits mingle on the nose with understated spiciness. Palate: A plush wine with no rough edges, well-structured and nicely poised.
Food matchings:	A wine that complements a range of foods, from pasta and barley and beans with shin of pork to bean and sauerkraut jota soup. Lovely with stewed rabbit, guinea fowl, hen or goose and boiled meats. Equally tempting with Grado-style fish stew, fat-rich fish or savoury tomato-based fish soups and even stewed eel.
Serving temperature:	16° – 18° C
Goblet recommended:	