



# BUTUSSI

## MERLOT

HARVEST: 2019

Denominazione di Origine Controllata

### Friuli Colli Orientali



#### SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

#### HARVEST:

Manual, the harvest time is visually assessed when the grapes reach optimal ripeness, which in this area, occurs around the last week of September.

#### VINIFICATION:

The grapes are destemmed, trying to keep as much of the berry intact as possible, thus sending them to traditional 60HL oak barrels for fermentation. Manual punching down is done until the desired color and tannicity are achieved and finally it is pressed with a traditional wine press. The resulting wine is allowed to settle for one day, after which it returns to 15HL and 20HL oak barrels for the next 12 months of aging.

#### AGING:

12 months 15HL and 20HL Oak Barrel, 6 months in cement and 6 months in bottle before going on sale.

#### WINE CHARACTERISTICS:

Intense ruby red color, full and fragrant aroma, slightly herbaceous, reminiscent of black cherry, raspberry, blackberry, blueberry. Dry, structured, savory taste. Wine suitable for red and white meat dishes, roasts and medium-aged cheeses.

SERVING TEMPERATURE: 16 - 18° C

BOTTLES PRODUCED: 3.900	vineyard:	MERLOT 100 %
	PLANTING YEAR:	1970
	VINES/HECTARE:	4400
	YIELD PER HECTARE:	60 HL / ha
	FARMING SYSTEM:	cappuccina
ANALYTICAL DATATOTAL		
ACIDITY:		g/l 5.00
SUGARS:		g/l 1.0
TOTAL ALCOHOL:		Vol 12.4
DRY EXTRACT		g/l 24.50
TOTAL SULPHITES		mg/l 67.00
limit of sulfites in Organic:		mg/l 150.00
limit of sulfites in Biodynamic:		mg/l 90.00