BUTUSSI

MERLOT

VINTAGE: 2021

PROTECTED DESIGNATION OF ORIGIN

Friuli Colli Orientali



TERRAIN

Hilly terrain, consisting of marls and sandstones stratified at depth, with colluvial deposits on the surface.

HARVEST

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

VINIFICATION

The grapes are destemmed, with the goal of keeping the berries as intact as possible, and then transferred into traditional 60HL oak barrels for fermentation. Manual punch-downs are carried out until the desired color and tannin levels are achieved. The wine is then pressed using a traditional press. Afterward, the wine is left to settle for one day before being returned to 15HL and 20HL oak casks for an additional 12 months of aging.

AGING

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

WINE CHARATERISTICS

Intense ruby red color with a full and fragrant aroma, slightly herbaceous, reminiscent of black cherry, raspberry, blackberry, and blueberry. Dry, structured, and savory taste. This wine pairs well with both red and white meat dishes, roasts, and medium-aged cheeses.

SERVING TEMPERATURE: 16 - 18° C

BOTTLES PRODUCED:
8488 0,75 l bottles
150 1,5 l Magnum

TYPE OF GRAPE:	MERLOT 100 %
YEAR OF IMPLANTATION:	1970
VINE/HECTAR:	4400
YIELD PER HECTARE:	60 HL / ha
BREEDING:	cappuccina
ANALYTICAL DATA	
TOTAL ACIDITY:	g/l 4.95
SUGAR:	g/l 0.07
TOTAL ALCOOL:	Vol 12.89
DRY EXTRACT	g/l 25.70
TOTAL SULPHITES	mg/l 56,00

Sulphites limit in Organic wines: mg/l 150,00
Sulphites limit in Biodynamic wines: mg/l 90,00