



FAMIGLIA  
**ZONIN**  
DAL 1821



## Merlot



**APPELLATION**  
Friuli DOC



**AREA**  
Cervignano del Friuli



**GRAPES**  
Merlot



**ALCOHOL LEVEL**  
13% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

After removal of the stalks and soft pressing, fermentation is carried out according to traditional principles letting the skins macerate in the must for one week. As a result, the wine takes on the colours, aromas and substances of the grapes from which it is derived. Once the vinification has been completed, the wine is racked into oak barrels for maturation.

### COLOUR

Intense ruby-red color enriched with brilliant reflections.

### BOUQUET

Captivating because of its freshness and its delicious vinosity in combination with a delightful abundance of fruity tones.

### FLAVOUR

The aroma is pleasantly full and intense. The flavor is properly dry and expressed with agreeable equilibrium and a delicate harmony.

### SERVING TEMPERATURE

Best served around 16° - 18° C.

### FOOD MATCHES

Because of its finesse and elegance, it is a classic wine for the entire meal. It makes a particularly fine accompaniment for first-course dishes dressed with meat sauces, white and red meats, savory polentas and moderately aged cheeses.