

## Merlot

**In the vineyard**

**grape variety** Merlot  
**appellation** DOC Friuli  
**vineyard** clay and rich in skeleton soil  
**age of the vines** 25 years  
**training method** guyot

**Awards**

**GAMBERO ROSSO**  


Gambero Rosso  
 2 bicchieri

**In the cellar**

**vinification** soft pressing followed by skin contact maceration at controlled temperature. Fermentation in French oak barriques and barrels. Maturation in barrels and Barriques for about 18 months before bottling. At least 6 months bottle ageing before releasing to the market.  
**alcohol** 13% vol

**BIBENDA**  
 Bibenda  
 4 grappoli

**In the glass**

**tasting notes** intense ruby red colour. Elegant and full bouquet, releasing small berries fruity notes and jam. A complex perfume thanks to spicy notes of chocolate and tobacco. On the palate it is dry, full-bodied with warm and pleasant sensations, soft tannins through a persistent and inviting finish.  
**servicing temperature** 14-16° C  
**pairing suggestion** it pairs well with grilled red meat, roast meat and medium-long aged cheeses.

**I MIGLIORI VINI ITALIANI**  


Luca Maroni  
 92/100

**Sustainability**

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.