

# AQUILA DEL TORRE



**Wine** At MERLOT – Friuli Colli Orientali DOC

**Variety** Merlot

**Vintage** 2016

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 5,000 vines per hectare

**Average yield** 1.5 kg per vine

**Elevation** 175-300 metres above sea level

**Harvest method** Bunch selection and manual harvest using small cases

**Average age of vineyards** 14 years

**Vineyard exposure** South-east, south, south-west

**Vineyard treatments** Ground cover treatments: copper and mined sulphur

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts, maceration in stainless steel fermentation tanks, malolactic fermentation in cement

**Maturation** 12 months

**Number of bottles produced** c. 4,000

**Alcohol content** 13% vol

**Reducing sugar** <1 g/l

**Total acidity** 4.8 g/l

## *In the Glass*

**Sensory profile** Dry red wine, fruit-driven, woodland aromas, savoury headily alcoholic palate

**Recommended matchings** Pasta or rice with meat-based sauces, roast meats, stewed vegetables

**Serving temperature** 16-18 °C