

MERLOT RISERVA D.O.C.

ITALIAN FINE RED WINE

The Merlot is a red grape that gets its name from the blackbird that likes to eat these grapes. It is a native grape from France, and during late 19th Century it was introduced in Friuli's vineyards. The grape quickly became very popular, every "Osteria" and family served this wine. In Friuli's Colli Orientali it found its perfect terroir: it adapted his clone and became the Merlot Friulano hybrid.

The Adriano Gigante's Merlot vines are more than 50 years old and grow on the hill with East- West exposure. The marly soil where vines are planted has metasediments, made of carbonate and clay, which gives a unique minerality feature to the grapes. This spectacular feature makes The Gigante's Merlot Riserva a wine that stands out from the rest, an incomparable wine due to its incredible elegant and complex aroma.

Adriano enchants his vines with a special vinification process, which includes the alcoholic fermentation and the wine aging in the same tanks. The blend between the oak aged wine and the stainless steel wine changes every harvest in order to create a perfectly balanced and harmonic wine. The result is an easily recognized Merlot Riserva which competes with the greatest Merlot wines in the world.



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Vineyard: Adriano Gigante

Production Area: Corno di Rosazzo – Friuli Venezia Giulia Region - Italy

Grapes: Merlot

Yield: 75 Q/Ha (3,000 bottles/year)

Vinification:

- At the end of September the best ripe bunches are selected and harvested by hand. After destemming and soft pressing, the obtained must macerates on the skins for 10 days at 28°C
- A part of the must ferments in 350 litres oak barrel, the rest of the must ferments in stainless steel tanks
- Following three years aging, the enologist Adriano creates the perfect balanced blend and bottles the wine
- The bottled wine ages an additional year in the cellar

Sugar: 2.0 g/L

Dry Extract: 31.7 g/L

Alcohol: 14.5% Vol

Aging: 13 years

Colour: Deep ruby red.

Bouquet: An intense and elegant wine, with hints of plum, graphite and aromatic herbs. A fine bouquet, really complex, and standing in the glass reveals a soft scent of spices.

Flavour: Tasting reveals a bodied wine that is perfectly balanced and velvety tannic. It is persistent, the fruits and the spices are harmonic with the bouquet. It is dry and warm, with a fine and harmonic aroma.

Serving Suggestion: Best paired with grilled red meats and cheeses.

