



2006 Merlot

Friuli, Italy

The origin of our company name lies in the tie with tradition and culture. In several places of our wine cellar one can still find the traditional objects of Friuli past age, from small ornaments to job tools, to testify our long-cultivated interest in this matter. During the 70s, when the family company was still a dream, a great deal of material was collected to give a title to the history that was to be written. Everything started with searching through the old friulano language. Curiosity, personal passion, accuracy were the first step from which an evocative, poetical, delicate name was born. Its neat sound makes it effective and easy to remember.

(la) Viàrte: noun, friulano language: the opening of something, the act of opening. Extended meaning: spring [in classic Latin the meaning of the ablative vere, and of the expression ver apertus was beginning of springtime or simply spring]

Merlot has a lustrous, intense ruby colour. The heady, seductive aromas have a characteristic bouquet of violets and morello cherry. Dry and full-bodied on the palate with a pleasant, warm, grassy flavour and a firm, uncompromising character.

GRAPE VARIETY	100% Merlot.
AREA UNDER VINES	1.34 hectares.
LAND REGISTRY RECORD	Sheet 31 - map 28/a - Comune of Prepotto.
HEIGHT ABOVE SEA LEVEL AND ASPECT	70 m. a.s.l. on ESE - facing hill slopes. Eocene marl with high sand content.
PRUNING SYSTEM	Guyot
YIELD PER HECTAR	45 hl
DENSITY	3,000-5500 vines per hectare
YEAR PLANTED	1983-2000
VINEYARD MAINTENANCE	Grassed.
HARVESTING PERIOD	October.
HARVESTING	By hand in cases with bunch selection. Perfectly ripe grapes.
VINIFICATION	Maceration on the skins for about fifteen days and fermentation at controlled temperatures between 25-28 °C with frequent pumping overs.
AGEING	Twelve months in small oak barrells, then in the bottle for 2 years before release.
BOTTLES PRODUCED	no. 8.000 bottles of 0,75 l
SERVING SUGGESTIONS	Roast, fried and stewed white and red meat, especially poultry and rabbit, semi-mature cheese, stuffed duck, lamb chops and grilled mushrooms.
SERVING TEMPERATURE	16 - 18 °C

