

Merlot Friuli Grave DOC Mirie - Forchir



The Producer:

Friuli's reputation for top quality wines only started to grow from the 1960s although it had been making excellent wines for many years. Much of the wine making was influenced by the demands of the court of the Austro-Hungarian Empire up to 1918 for French style wines. This explains the proliferation of French varieties including Merlot. Indeed most of Italy's Merlot vineyards are in the north east of the country. The Forchir estate, established in the late 19th century, has over 200 ha. of vineyards and grows a wide variety of both international varieties and indigenous grapes.

The Wine:

Grape(s): 100% Merlot
Area: From vineyards in Felettis di Bicinicco near Udine
Av. age of the vines: 16 years old
Vine density: 5,000 vines per ha.
Yield: 65hl/ha
Training System: Guyot
Harvest: For 3 days in late September
Vinification: There is 12 day fermentation at 25°C in stainless steel aer 10 day maceration. There is also malolactic fermentation.
Ageing: Aged for 8 months in oak botte of 30hl."

Tasting Notes:

- A chewy, layered style with hints of berry fruit and mocha. Medium bodied, pure and impressive for a Merlot.
- Friuli, close to Italy's border with Slovenia, rightly has the reputation of producing some of Italy's best wines. This award-winning producer, Forchir, has an equal reputation as can be judged by this elegant Merlot. A chewy, layered style with hints of berry fruit and mocha. Medium bodied, pure and impressive for a Merlot.

Code: 2140
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

