



Volpe Pasini



Linea: Zuc di Volpe

## FOCUS 2015

DOC Friuli Colli Orientali

This wine is the result of a selection of the best Merlot grapes coming from the vineyards of Prepotto, which have an average age of 20 years. The idea has been to make a "Focus" on a particular grape variety, the Merlot, that can now be defined as an "adopted" indigenous grape of Friuli, being by now part of the "genetic code" of the inhabitants of Friuli. Its color is ruby red, dark and impenetrable, to the nose has hints of blackberry, black cherry, licorice; wine of great structure, velvety and persistent.

**Serving suggestions** Excellent with red meats and noble poultry roasts.

**Serving temperature** Best served at 18-20°C

**Variety** 100% Merlot

**Production** 3.300 bottles

**Production Zone** Prepotto

**Best Before** 10/12 years

**Fermentation** In new barriques for 12 months

**Refining** In bottle for 12 months

**pH** 3,70

**Total acid** 4,44 g/l

**Alcohol** 14,00% Vol

**Net dry extract** 29,9 g/l

**Unfermented sugar** 2,4 g/l

**Free SO2** 35,0 mg/l

**Total SO2** 92,0 mg/l

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