



# LIS FADIS®

VINI DEI COLLI ORIENTALI

**Name:** GIAN - Merlot 100%

Denominazione Origine Controllata - Friuli Colli Orientali.

**Grape variety:** Merlot dal Peduncolo Rosso biotypes taken from the hills of Ippis, Buttrio and Rocca Bernarda.

**Vine age:** 15-50 years.

**Territory:** Terraced vineyards, marly soil with south-west exposure, altitude 180-200 m above sea level.

**Training system:** Classic single Guyot, 4-5 productive buds per trunk.

**Production:** 30-35 ql / ha.

**Harvest:** Manual in small crates, then checked on vibrating sorting table.

**Vinification:** The de-stemmed, crushed grapes are placed in temperature-controlled concrete vats to ferment at 25-27°C. The fermentation operation also includes a precise timetable of procedures (pumping-over and racking-and-returning) to delicately extract various compounds from the skins.

**Ageing:** After fermentation and maceration for 15-20 days the wine is drawn off and transferred to oak barriques for malolactic fermentation. It will stay in barriques for 24 months before bottling and will be released for retailing only after bottle-ageing for at least 12 months.

**Colour:** Intense ruby-red.

**Serving temperature:** 18°C.

*Gian*  
Merlot



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