



EMPSON & CO.
Experience Italy in a Wine glass



Merlot Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. This Merlot ages eighteen months in stainless steel and oak, leading to lovely fruit, body and silky tannins.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

VINOUS: 90

JAMES SUCKLING: 90

Winemaking and Aging

Grape Varieties:	100% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique and stainless steel
Container size:	225 L, 500 L, 3000 L
Container age:	New and used (up to three uses)
Type of oak:	French
Bottling period:	April
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Cork



Organic:	No
Vineyard location:	Gradisca d'Isonzo
 Vineyard size:	5 acres (2 hectares)
Soil composition:	Red, gravelly soil

Vine training:	Guyot
Altitude:	80-100 meters (262-378 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	2.83 tons per acre
Exposure:	Northeastern
Age of vines:	15-20 years old
Time of harvest:	April
Total yearly production (in bottles):	7,000



Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red in color, the bouquet recalls ripe fruit, with marked notes of black cherry. The palate is flavorful, intense and appealing, with smooth, elegant tannins, well-integrated acidity and distinct balance.
Serving temperature:	Best served at 16-18 °C (61-64 °F).
Food pairings:	A perfect match for semi-aged cheese, grilled red meat and first courses, such as fresh tagliatelle pasta with game ragoût or lasagna.
Aging potential:	Over 10 years
Alcohol:	Alcohol cont. 13.5% by vol.
Winemaker:	Giovanni Bortoluzzi