


# MERLOT MASSARAC

## Friuli-Venezia Giulia, Italy

## Russolo

www.russolo.it

### Method & Production

After being slightly pressed, the grapes are left to macerate in stainless steel containers for 5-8 days. During this process, the dèlestage technique allows the extraction of noble polyphenols. The wine undergoes dual innoculation for the malolactic fermentation process and alcoholic fermentation process to happen simultaniously. The maceration temperature is kept low to preserve the fruity notes.

### Tasting Notes

Deep red-purplish in color. Full and fragrant, the wine has a slightly herbaceous aroma with beautiful red fruit flavour. Excellent value for money.

### Food Matching

It goes well with white and red meat dishes, roasts and semi-mature cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
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| **Red Wine** | | | | | | | | | | |
| RU0922 | Merlot Massarac | Merlot | 2022 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |