



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 inoculation for the malolactic fermentation process and alcoholic fermentation process to happen simultaneously. 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 hints of raspberry.

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
Red Wine									
RU0918	Merlot Massarac	Merlot	2018	12.5%	Cork	6X0.75lt	No	No	No