



VISTORTA

STOMO 2019
MERLOT Organic Wine

Region:	Friuli Venezia Giulia.
Classification:	D.O.C. Friuli Grave.
Grape Variety:	100% Merlot ORGANIC management from a selection of our merlot grape aimed to obtain a typical fresh and fruity merlot.
Soil :	Clayey-Calcareous well-drained soil.
Winemaking:	Harvest from the first week of October 2019. 30% of the grape made pre-fermentative cryomaceration for 48 hours . Alcoholic fermentation at 26°-28°C for 8 days in concrete tanks, post-fermentative maceration for 5-8 days at average temperature of 22 °C. Racking and malolactic fermentation are naturally induced under controlled temperature.
Fining:	50% of the wine ages in concrete tanks, 50% ages for 8 months in third passage french oak barriques. The wine is blended and the whole production stays in concrete tanks until bottling.
Bottled	1 st Bottling on November 2022 (3.200 btls), 2 nd Bottling on March 2023 (6.000 btls) .

Application of the European Regulations for wine production ORGANIC WINE.

Alcohol content:	12.70%.	Total acidity	5.6	pH	3.45
------------------	---------	---------------	-----	----	------

Conte Brandolini s.r.l.

Sede: Via Vistorta n.82 – 33077 Sacile PN – tel. 0434/782490- fax 0434/734878
Cantina : Via della vigna – 31016 Cordignano TV– tel. 0438/995386
Codice Fiscale e Partita I.V.A. 00266280932
e-mail: vistorta@vistorta.it



VISTORTA
Conte Brandolini



Vistorta Stomo Merlot, DOC, 2018
Friuli, Italy

Wine Details

Separated harvest of our youngest vineyards (mid-90's)
Pre-fermentative cryomaceration for 72 hours in order to keep the fruity notes from our grapes. Fermentation took place in concrete vats.
50% of the wine ages in concrete tanks, the other 50% for 7 months in third passage French oak barrique. Final blending and storage in concrete vats until bottling.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

Delicate suggestions of wild red berry and fruit preserves marry to blackcurrant, morello cherry, dried plum and coriander, enlivened by subtle hints of crushed flowers. Crisp and lively in the mouth, it displays appealing, earthy tannins, concluding on red berry fruit and roses.

Food Pairing

Pair with charcuterie, medium-aged cheeses, baked pastas, and red meats.

Varietal

100% Merlot

ABV 12.5%

UPC Pack Size
0-86785-80005-9 6 750ml

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic