



VISTORTA

Conte Brandolini



Vistorta Merlot, IGT, 2015

Friuli, Italy

Wine details

Separated harvest and winemaking for each vineyard fermentation and parcels blending in concrete vats. Aging in fine grain French oak barriques for 15 months, 40% new, 40% one year 20% two years barriques. Bottling without filtration.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

A whiff of toasty oak immediately yields to ample aromas of wild red and dark berry fruit, lifted by subtle fruits in spirits and self-confident notes of roasted espresso bean, cocoa powder, and coriander. This aromatic panoply finds beautiful echo in the mouth, where a silk-smooth texture encounters at moments expressive tannins, as they lend impressive support to the wine's powerful but calibrated structure. Spices and hints of espresso ennoble a majestic progression.

Food Pairing

Pair with meat dishes, wild game, baked pastas, and medium-aged cheeses.

Varietal

100% Merlot

ABV

13%

UPC Pack Size

0-86785-8000-4 6 750ml

Ratings & Awards

97	Vin Italy	2013
90	Wine Spectator	2012
90	Wine Spectator	2009
93	Wine Spectator	2007
3	Bicchieri Gambero Rosso	2007
3	Bicchieri Gambero Rosso	2006
3	Bicchieri Gambero Rosso	2005
3	Bicchieri Gambero Rosso	2004
3	Bicchieri Gambero Rosso	2003

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic