



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
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Conte Brandolini s.r.l.

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