



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