



# Fantinel “Borgo Tesis” Merlot Friuli DOC

Ruby red with garnet glints, with a bouquet of forest fruits and a smooth, rounded palate. Ageing in oak barrels makes this wine, which is part of the history of Friuli, particularly well-balanced.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.  
Density of plants: 4,600/ha.  
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel vats  
at 25°. Maceration for 15 days.



VARIETALS

100% Merlot.



BARREL

Slavonian Oak.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

10 to 12 months in the barrel.



ACIDITY

5.1 grams per liter.



VINTAGE PRODUCTION

8,033 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Roasted meat, deep-fried food, stews,  
and poultry.



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