



## MERLOT RISERVA DOC AQUILEIA 2021

### AZIENDA AGRICOLA FOFFANI

A Riserva that can't wait to be uncorked and enjoyed, given how easy it is to drink. Intense on the palate and well rounded, busy yes but ultimately it's almost like a single person looking for a soul mate to match with. Obviously, someone as good as him.

The new Merlot Riserva is finally available, aged for 2 years in French allier tonneau. Extraordinarily easy to drink, yet intense on the nose and palate, it immediately calls for the next glass. Perfect companion for even more important meats, with sophisticated preparations, or mature cheeses. A particular Reserve, which has also deserved a unique name.

Organoleptic examination:

- Color: red with garnet reflections.
- Nose: red berries and plum jam, light vanilla accents from the wood
- Palate: medium body, well structured, dry, perfectly balanced, harmonious.

Alcohol content: 13.5% vol.

Classification: DOC Friuli Aquileia

Service temperature: Room temperature (18°C)

Pairings: Gourmet meats (fillets, Florentine steaks, roasted shanks, braised meats, etc.). Feathered game. Mature cheeses, pecorino cheeses. Tartare.