

# VENICA & VENICA

Vignaioli dal 1930



## “Perilla” • Merlot • DOC Collio

HARVEST 2013

**Alcohol in Vol. % :** 14,0

**Total Acidity %o :** 5,3

### **Winemaking:**

This variety, brought to Friuli by the French Count Theodore De La Tour in 1869, quickly became the region's most popular red. In the local inns if one asks for a glass of white wine, a Friuliano is automatically served, if it is a red it must be Merlot.

Most of the vineyards on the estate are possibly too cool for the variety to reach optimum ripeness and complexity, but Perilla comes from a selection of the very best sites (as can be seen in the video on crop thinning).

Spontaneous fermentation allows for long and delicately handled maceration of 20 days.

The wine matures for 12 months in French barriques, of which only a small percentage is new, and is bottled without filtering. This round and intense wine expresses to perfection the freshness of the night air of Friuli.

### **Food pairing:**

Game, spiced meat dishes and grills.

**Serving temperature:** 18°/20°C



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