

VENICA&VENICA

Merlot DOC COLLIO

This grape arrived in Friuli with the French noble Teodoro de La Tour in 1869 and become suddenly one the most popular and common red grape. When you ask in old Osteria a glass of white indeed you receive a Tocai Friulano and when you ask for a red you drink Merlot.

It is also very common that Friuli older people think that Merlot is an indigenous grape and the typical pronunciation includes the final T.

Our way to make Merlot respects the freshness and the style of our cooler climate, 8-10 days of maceration and large oak casks aging provided the structure that match perfectly with more spicy aromas of the land.

