



Meroi Dominin D.O.C.

(DOH-mee-neen)

One can surmise from the production quantity that when making his breath-taking Dominin (named for his grandfather), Paolo Meroi is out to make the best wine humanly possible, from his small, meticulously maintained estate. This old-vine Merlot, with a touch of Refosco, reveals exotic aromas and a richly concentrated core of fruit, with gorgeous notes of licorice, sweet herbs, minerals, chocolate, and coffee beans. It is very reminiscent of the best of Pomerol, with its elegant style, soft tannins, and full body, but centered in its earth-driven core.



LOCATION

Friuli, Italia.
(Town of Buttrio)
14 hectares. 300+ meters.



SOIL

Ponca.



ESTATE

Meroi.
(may-ROY)



VINE

Guyot.
3,000-6,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Paolo Meroi.
(PAO-loh may-ROY)



VINIFICATION

Fermentation and maceration in vats
of old wood for three weeks. Malolactic
fermentation in barrels.



VARIETALS

90% Merlot,
10% Refosco.



BARREL

1st passage French oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

24 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

75 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Herb-encrusted rack of lamb, beef
tenderloin, and ricotta gnudi.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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