



Meroi Nestri D.O.C.

(NAY-stree)

Paolo Meroi owns one of the greatest little restaurants in Northern Italia, Trattoria al Parco, in the tiny village of Buttrio. Paolo mans the grill, while his wife manages the kitchen with manifest skill. Of course, Paolo also makes the wine—and then some. Nestri is Paolo’s simplest wine, his house wine (if you can imagine!); a lovely Merlot with grip and power, yet refreshing and complimentary to food. To enjoy a meal in his restaurant is a life-experience; to enjoy his Nestri—well, it makes the week just a little bit better.



LOCATION

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



SOIL

Ponca.



ESTATE

Meroi.
(may-ROY)



VINE

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



WINEMAKER

Paolo Meroi.
(PAO-loh may-ROY)



VINIFICATION

Fermentation in steel tanks with maceration for three weeks. Malolactic fermentation in barrels.



VARIETALS

100% Merlot.



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

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Top Sirloin, polenta with veal ragu,
and aged hard cheeses.



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

www.svimports.com