



Meroi Ros di Buri D.O.C.

(roz dee B00-ree)

From the famous Colli Orientali region of Friuli comes this beautiful expression of highland fruit Merlot from artisan winemaker Paolo Meroi. Unlike the many loose-jointed examples of the varietal available today, Meroi's Merlot is tight and remarkably focused, with elegant, cool weather fruits that show true terroir character and dimensionality. Here, Meroi presents typical, irresistible French-style of lush, understated fruits, pencil lead, and cranberry preserves. Ros di Buri defies any notion that Friuli is a white wine-only territory.



LOCATION

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



SOIL

Ponca.



ESTATE

Meroi.
(may-ROY)



VINE

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



WINEMAKER

Paolo Meroi.
(PAO-loh may-ROY)



VINIFICATION

Fermentation in steel tanks with
maceration for two weeks.



VARIETALS

100% Merlot.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

15 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

416 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Wild boar, Cornish game hen,
and Balsamic marinated pork loin.



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

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