



# Meroi Tocai Friulano D.O.C.

(toh-KAI free-ooH-LAH-no)

Meroi's Tocai is a deftly made classic, barrel-fermented, with an appealing oily texture that fills and lingers in the mouth. It has notes of warm pears, sweet green grass, and grape rind. Remarkably fresh and with plenty of bright fruits, it is rich, full-bodied, and generous without losing its structure or becoming too creamy. Tocai is Friuli's most important white varietal, and this is one of the finest we have ever tried.



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

60% soft pressing followed by static decanting. Fermentation in barrels.



VARIETALS

100% Tocai.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

8 months in the barrel.  
3 months in the bottle.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

75 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled shrimp salad, ham,  
and bean soup with fresh herbs.



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

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