



CAN DO CANDONI®

MERLOT D.O.C.

TASTING NOTES

Our Merlot has a bold, velvety smooth flavor with subtle tannins. It's ruby red color is complemented by an aroma of well-ripened blackberries. This dry wine ends with a gently lingering finish.

FINISHED WINE

Varietal Content: 100% Merlot
Region: Friuli-Venezia Giulia
Appellation: D.O.C.
Alcohol level: 12% by volume
Content: 750 ml / 12 units in a case

FOOD PAIRINGS

Excellent with grilled meats and pastas.

HOW TO SERVE IT

Serve below room temperature at 64°F in a wide-bowl red wine glass.

CONSERVATION

Keep the bottle in a horizontal position in a dark, cool place with a constant temperature.

VINEYARD & WINEMAKING NOTES

The D.O.C. Appellation (Denomination of Controlled Origin) is a guarantee that our Merlot is produced only with the best grapes cultivated in the Friuli Region of Northeast Italy. Our vineyard yield is very low due to our efforts to achieve quality over quantity. Our winemaking philosophy is to emphasize the grape's pure varietal taste without the masking effects of oak. The climate helps to maintain a balance between acidity and sugar levels and allows the grapes a long, slow growing season.

