



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Merlot Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. This Merlot ages eighteen months in stainless steel and oak, leading to lovely fruit, body and silky tannins.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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## Most recent awards

**WINE ENTHUSIAST:** 91 Best Buy

**VINOUS:** 90

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Aging containers:	Barrique and tanneaux, stainless steel
Container age:	both new and used (maximum 3 years old)
Aging before bottling:	min. 19 months
Closure:	Cork

## Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Vineyard size:	5 acres (2 hectares)
Soil composition:	Red, gravelly soil
Vine training:	Guyot
Altitude:	262-328 feet (80-100 meters) above sea level
Vine density:	4500 vines per hectare
Yield:	3.1 lbs per vines
Exposure:	Northeastern
Years planted:	2009-2019
Time of harvest:	Late September to Early October

Total yearly production (in bottles): 6,000

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby in color. Beautiful aromas of mature plums and cherries are balanced by perfect acidity. The palate is flavorful, intense and appealing, with elegant tannins, well-integrated acidity, and distinct balance.
Food pairings:	Pairs well with meat-based first courses such as fresh tagliatelle pasta with game ragout, or lasagna.
Aging potential:	Up to 10 years
Alcohol:	14%
Winemaker:	The Bortoluzzi Family