

Venit



PHILO

Merlot Igt Venezia Giulia

"Often, problems of the present find solutions in ancient practices of the past."

Veccia Sativa flower, legume of great virtue present in our vineyards.
An excellent natural and vegetable fertiliser that adheres to our Philosophy.
Intense scents of plum jam, dried violets and cloves, which anticipate aromas of black fruits and oriental spices.

Technical Data

Producer: Venit
Name: Philo
Certification: Vegan
Appellation: Igt Venezia Giulia
Grape Varieties: Merlot
Type: Still red wine
Alcohol: 13%
Training system: Spurred cordon
Plant production: 1,7kg
Harvest: Manual harvest
Vinification: Soft pressing of grapes and fermentation in stainless steel tanks at 16°C with cultured yeasts.
Ageing: 2 months on the yeasts with frequent bâtonnage, 4 months in bottle.
Serving Temperature: 16-18 °C.
Label Description: The flower of Veccia Sativa is the symbol of an intelligent alternative to the use of chemical fertilisers and recalls the ancient practices of the past.
Because often we can find solutions to modern issues in the simplicity of the past.
Sommelier's notes: Intense aromas that can be perceived at a distance.
Plum jam, sweet violets, notes of undergrowth, cloves. Definitely a complex bouquet.
The mouthfeel is velvety and soft, although with a good acidity and salinity that rise in the finish.
Risotto with radicchio and vegetarian lasagne.

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Soc. Agr. MEAvitis s.s.
Piazzetta N. Bixio, 18
33170 Pordenone (PN) - Italy
Marco: +39 340 785 2412
Elia: +39 347 837 0247
info@venit.wine