

# LUISA

## MERLOT ISONZO DEL FRIULI DOC

Generally considered to be the main vine of the viticulture in Friuli due to its particular character and delicacy, which is determined by the quality of the soil and the climate. Isonzo del Friuli is on the same latitude of the Southern Borgogna, and of the Cognac area in France and of the Willamette Valley in Oregon. The 210 acres of Luisa vineyards are in the flood plain at the beginning of the Collio and the Carso.

### TASTING NOTE



Ruby red colour with distinct violet shades. The bouquet is slightly vinous with fruity notes of raspberry and blueberry and a characteristic scent of violets. Warm, dry, slightly tannic sip with a long finish reminiscent of the aromas perceived on the nose.



VITICOLTORI SIN DAL 1927  
**LUISA**



### FOOD PAIRINGS

Pairs well with soups, roasted white and red meat, rabbit in particular.



### VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona - Isonzo del Friuli DOC  
Vineyard size: 10 Ha  
Soil composition: mostly gravel  
Training method: Guyot  
Elevation: 53 m asl  
Vines/hectare: 5.500  
Exposure: North-South, East-West  
Vine age: 20-25 y  
Harvest time: beginning of September  
First vintage: 1980  
Production: 18.000



### WINEMAKING & AGING

Varietal composition: 100% Merlot  
Fermentation container: stainless steel tanks and a little part in tonneaux  
Length of fermentation: 12 days at 25°C  
Maceration technique: after the fermentation, for 10 days  
Type of aging container: stainless steel tanks of 50-100 HI  
Length of aging: 8 months "sur lie"  
Length of bottle aging: 3 months



### TECHNICAL DATA

Alcohol: 13,5%  
Residual sugar: 3,1 g/L  
Acidity: 4,7 g/L  
Dry extract: 28,7 g/L



### PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa  
Winemaker: Michele Luisa  
Total acreage of wine: 110 Ha  
Winery production: 370.000 bottles  
Region: Friuli-Venezia Giulia



#### VIAS IMPORTS LTD.

viaswine.com | @viaswine  
875 6th Ave Suite 15 New York,  
New York 10001