

# MERLOT

*Sun Goddess wines are produced with love and passion from sun-kissed vineyards owned by the Fantinel family in Friuli Venezia Giulia.*

Here, the peculiar microclimate and the precious terroir guarantee the highest quality and ultimate expression.

*A rich and beautiful aroma. A full and elegant body. Sun Goddess Merlot is an intensely flavorful and long-lasting red wine.*



Mary J. Blige

*The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess"*

*"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.*



## TECHNICAL NOTES

**Grapes:** Merlot

**Origin:** Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)

**Soil:** gravel

**Altitude:** 393 ft. in the foothills of the Dolomite Mountains

**Exposure:** south-facing

**Vineyards' average age:** 25 years

**Training system:** Guyot

**Vines per hectare:** 5,000

**Yield per hectare:** 8,8 tons

**Harvest:** the best grapes are selected and hand-picked at the moment of perfect ripeness, normally in late September.

**Vinification:** Merlot grapes are partially (30%) raisined for about 8 weeks. This drying method ("appassimento" in Italian) aims at obtaining a more structured, rounded and fruity wine. Grapes are then destemmed but not crushed and fermented in stainless steel tanks. After macerating for about 25 days the wine is racked and transferred to oak barrels where it is aged for 18 months. The wine further ages in the bottle for maturity and balance.

**Appearance:** ruby red with garnet tinges.

**Nose:** a rich and powerful aroma that harmoniously combines typical herbaceous scents with intense red berries and delicate spicy notes.

**Palate:** full-bodied, mineral, pleasantly tannic and elegantly velvety. A flavorful and very long-lasting red wine.

**Alcohol:** 13.5% vol.

**Total acidity:** 5.50 g/l

**Ph:** 3.50

**Sugar content:** 3.50 g/l

**Ideal serving temperature:** 18-20° C.

**Pairings:** ideal with red meat and savory first courses.

## Fantinel

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