

MERLOT

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

SUN GODDESS WINES are produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.



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.

Deep red with garnet tinges. Its rich and powerful aroma harmoniously combines typical herbaceous scents with intense red berries and delicate spicy notes. On the palate it is full-bodied, mineral, pleasantly tannic and elegantly velvety.



TECHNICAL NOTES

Grapes: Merlot

Origin: Friuli DOC

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5,000

Yield per hectare: 13 tons

Harvest: the grapes are picked at the moment of perfect ripeness, normally in late September.

Vinification: Merlot grapes are partially raisined. This drying method ("appassimento" in Italian) aims at obtaining a more structured, rounded and fruity wine. Grapes are then destemmed and fermented in stainless steel tanks. After macerating, the wine is racked and part of it is transferred to oak barrels for maturation. The wine further ages in the bottle for maturity and balance.

Appearance: deep 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.

Ideal serving temperature: 18-20°C.

Pairings: ideal with red meat and savory first courses.