
Meroi Chardonnay

Winery: Meroi
Category: Wine – Still – White
Grape Variety: Chardonnay
Region: Buttrio/ Friuli-Venezia/ Italy
Vineyard: Vigna Dominin
Feature: Organic
Winery established: 1920



Product Information

Soil: Eocenic Marl (Ponca), a calcium rich mudstone. South facing
Altitude: 394 feet above sea level
Age of vines: 30 years
Vinification & Yield: Gently pressed. Fermented with selected yeast. Aged for 11 months in 100% new barrique. **Yield:** 6000/6500 vines/hectare
Tasting Note: Pure and focused, delivering beautiful aromas of citrus zest, Asian pear, white blossoms, smoky minerals and a lovely saline character. It shows a gorgeous oily texture, which is balanced by wonderful acidity as it heads into the mineral driven finish.
Alc: 14.5% vol

Producer Information

The Meroi Estate is located in Italy's Northeast Region of Friuli-Venezia Giulia, in the Buttrio area of the Colli Orientali del Friuli DOC. Buttrio is a hilly, high elevation area, ideal for vine growing and approximately 40% of the farmland in Buttrio is devoted to the famous white varietals of Friuli, which include Ribolla Gialla, Malvasia, Chardonnay, Pinot Bianco, Pinot Grigio and Sauvignon Blanc as well as red varietals of Merlot and Refosco. 34 acres vineyard with strictly organic cultivation.

Meroi was founded in 1920 by the current owner Paolo Meroi's great grandfather, Domenico Meroi. In 2004 Meroi decided to purchase land in the Zitelle vineyard, which is considered one of the premier vineyards in the region. Once an old clay quarry, this northern exposed vineyard is kissed by the heavy sun of Buttrio during the day and cooled by the north winds during the night, which perfect for the grape varietals of this region. After the purchase Meroi did an extensive survey on the terroir to determine which varietals would do best, and in what specific location in the vineyard, then divided the land in 9 different parcels best suited for each varietal. In 2013 Meroi released their first vintage from Zitelle. A Sauvignon Blanc from the Barchetta parcel and a Malvasia from Duri. Today, Paolo and his son Damiano continue to practice the tradition started back in the in 1920 by Domenico and is at the forefront of Friulian wine.