
Meroi Sauvignon

Winery: Meroi
Category: Wine – Still – White
Grape Variety: Chardonnay
Region: Buttrio/ Friuli-Venezia/ Italy
Vineyard: Vigna Dominin
Feature: Organic
Winery established: 1920
Awards: 91 Wine & Spirits (2018)



Product Information

Soil: Eocenic Marl (Ponca), a calcium rich mudstone. South/East facing
Elevation: 120 meters (394 feet)
Age of vines: 30 years
Vinification: Gently pressed. Fermented with selected yeast. Aged for 11 months in 50% new barrique.
Yield: 6,000 – 8,500 vines/hectare
Tasting Note: Nice minerality from the calcium rich soil. A wine with good acidity, flowery aroma and herbaceous finish with great complexity.
Alc: 14% vol

Producer Information

Meroi was founded in 1920 by Paolo Meroi's great grandfather, Domenico. In 2004, Paolo also purchased the famed Zitelle vineyard. Other storied parcels that produce revelatory wines include the Barchetta and the Duri. Here in the high hills of Buttrio, the wines are a fascinating expression of the region's signature "ponca" soil: marl and sandstone from an Eocenic seabed. This singular terroir has become increasingly recognized as producing some of the world's finest, most fascinating wines. Meroi produces bottles to treasure, a fact borne out by their history: the family once relied on ingenuity to hide their best bottles from the Nazis, who occupied their farm and forced the family to cook for them every night. They never discovered what was hidden in the walls!

Meroi's small-production wines are fermented and left to age in the same very used barrels. Organic farming is embraced here, and in place of chemical pest control, the family encourages the natural battle between insects. 40% of Buttrio's plantings are white wine grapes, such as long-planted Sauvignon Blanc, Chardonnay, Pinot Grigio and Malvasia. The family also produces a truly delicious red made from Merlot and Refosco. Grapes the world thinks it knows well take on an entirely distinct flavor profile thanks to the ponca soil, and vineyards are planted on the site of an old quarry. The diurnal shift, the shockingly low yields, the family's careful analysis of which site best loves which grapes, along with resolutely traditional cellar practices, all lead to wines of spectacular quality.