

COLLIO MERLOT

Alcohol 14%
Rest sugars 1 g/L
Total acidity 5,2 g/L

VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-west facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1993; hand-harvest, yield 5 tons/hectare.

WINEMAKING AND AGEING

De-stemming and maceration for 12-14 days. To extract tannins and flavours, in the first week, the cap is punched down in the must. In the second week of maceration, the must is pumped over the cap. Ageing in French oak barrels (500 L) for 18 months, blending and ageing in steel tanks for 6 months. Bottling and ageing in bottle for 12 months.

ORGANOLEPTIC SENSATIONS

Colour: deep ruby red. Flavour: very intense and complex, with notes of cherry jam, chocolate, red currant, raspberry, liquorice, tobacco. Taste: soft and velvety, balanced freshness and clean tannins. Full-bodied with a long fruity finish.

FOOD PAIRINGS

T-bone steak, wild boar, aged cheese. Serve at 18-19°C.

BOTTLE SIZE

Bordeaux-style bottle 0,75 L, natural cork. Magnum bottle in wooden box.

Our most important red wine. The grapes grow in a vineyard perfectly faced to south-east, as a guarantee of excellent ripening. This is an elegant and long-ageing wine, which could be stored in your cellar for many years to express all the quality of Merlot can give.