



## MERLOT Collio DOC

### VARIETAL COMPOSITION

Merlot

### VINEYARD

Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Double Guyot

Vine density: 4000-7000 vines/ha

### WINEMAKING

Fermentation: Temperature controlled fermentation (26-28°C) occurs in wooden and stainless steel vats with maceration on the skins and frequent pumpovers for about ten days.

Aging: The wine ages in second-fill French barriques for at least 10-12 months. At the end of barrel aging, it undergoes further aging in the bottle.

### TASTING PROFILE

It is ruby red in color with violet tinges. The nose displays vibrant and concentrated aromas of violet, wild berry, cherry and plum, followed by light elegant hints of vanilla, coffee and bitter chocolate. In the mouth, soft velvety tannins integrate with the elegant and well-structured body. Excellent lingering aftertaste.

### SERVING TEMPERATURE

18°C

### FOOD PAIRINGS

It complements hearty legume soups, poultry game, and savory cheeses.

### AGING POTENTIAL

8 to 12 years

