

MERLOT RISERVA

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Merlot 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of October

Cropping level
50 Q/Hectare

Vines per hectare
5.000

Vine training system
Guyot

The grapes obtained from plants we select from France which are grown in the higher parts of the hills, exposed towards south-east, permit to achieve the riserva characteristics. The output is quite low per hectare.

Vinification

Skin maceration is done for about 15 days in wooden barrels. The delestage system is adopted.

Elevation

This is achieved using French old aged oak barrels for about 2 years and then conserved in bottles for at least 6 months.

Wine characteristics

It has a correct proportion of pleasant sensations which go from under-wood fruits to delicate spices, which, when in your mouth, has a soft but important taste. The wine emphasizes with the best obtainable from this plant.

Appearance

Deep ruby red

Nose

Red fruits, youthful alcohol, spice

Palate

Fresh, spicy, full-bodied, elegant, lingering, velvety

After-aroma

Fresh-tasting, spicy, lingering

Food matchings

Red meats, cold cuts, game

Collio

