

DOC “Collio Goriziano” Merlot 2015



- **Territory of Production:** Cormons – Collio Goriziano
- **Crù:** Monte Quarin
- **Land:** Flysch of marne of Eocene origin
- **Lying:** hilly at about 180-200 meters above sea level
- **Exposure:** south-south/west
- **Training system:** Guyot with 6/8 buds
- **Density:** 4.000 vines/hectare
- **Yield:** 60 quintals/hectare
- **Alcohol content:** 14,0% vol.
- **Sugars:** 0,3 grams/liter
- **Acidity:** 5,60 grams/liter
- **Grapes:** Merlot 100%
- **Harvest:** by hand in small boxes

Winemaking: after the stem-crushing and the inoculation of selected yeasts, fermentation at controlled temperature starts for about 20 days. After racking the wine is aged in wooden barrels (barriques) where malolactic fermentation takes place and the wine is refined for about 18 months. Affine refined in bottle for another 6 months.

Wine: intense, almost impenetrable ruby red color. Complex aroma, with notes of ripe red fruit and jam, spicy and tertiary sensations for the long aging in wood. Full and important flavor, with evolved tannins and balanced acidity.

Food matchings: excellent with red meats, roasts, braised meat, feathered game and also with mature cheeses.

Storage: bottles lying down, at a temperature of not over 18° Celsius, away from the light.

Longevity: 8/10 years if well stored.

Serving temperature: 16/18°C

