

Merlot 2011

DENOMINATION:

Collio DOC

GENERAL INFORMATION:

Merlot is a product of a very particular process. The wine matures in one- and even twice-used oak barrels, and micro-oxygenation in the barrels ensures the complete development of the wine's aromatic potential. On the palate, in fact, this is very full, well structured wine, with a touch of spice, exhibiting a classic freshness all its own.

VINTAGE REPORT:

The 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growths were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located in Lucinico, in the Collio Goriziano zone

Altitude: 130 mt. s.l.m.

Exposure: South, Southeast

Soil type: sandstones created by seabed uplifting 50 million years ago

Density: 5.000 piante/ha

Training system: spurred cordon

Vineyard average age: planted 1973

TECHNICAL INFORMATION:

Variety: Merlot

Yield/hectare: 60 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel

Fermentation temperature: 25°C - 27°C

Alcohol by volume: 13,0 % Vol.

Length of fermentation: 15 - 20 days

Length of maceration on the skins: 15 - 20 days

Malolactic fermentation: done

Length of maturation: 14 months in barriques, 2 months in stainless steel, 4 months in bottle

TASTING NOTES:

Ruby red color, intense and brilliant. Wild berry fruit predominates on the nose, with generous aromas of dark cherry, strawberry, blackberry, and blueberry, succeeded by crisp notes of fresh greens and pungent wild herbs. On the palate, it is delicious and savoury right from the start, then nicely expansive, with judicious tannins well integrated into a structure that is impressively supple yet firm. The finish soft and persistent with a distinct base of fruits of the forest.

SERVING SUGGESTIONS:

Pan-fried rabbit and chicken with vegetables, roast lamb, thick soups with sausage or Italian pancetta or sausage.

