

# Merlot 2012

**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.

**SEASONAL TREND:**

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average; nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

**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

**Malolactic fermentation:** done

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

**TASTING NOTES:**

A brilliant ruby-red colour with purple highlights. Bold aromas of dark berry fruits such as black currant and blackberry are followed by floral notes of rose hips that evolve into hints of tobacco and herbs with a final touch of liquorice. The palate is full-bodied and balanced with fine, elegant tannins. Nice freshness on the finish, with an aftertaste that returns to dark berry fruits.

**SERVING SUGGESTIONS:**

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

