



ATTEMS



## MERLOT 2003

**DENOMINATION:** Collio DOC Merlot

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

**VINTAGE REPORT** The 2003 harvest took place earlier than in previous years. A particularly hot summer, followed by light rains in September, resulted in grapes with fairly high sugar levels. The vintage produced wines of significant structure and aromatic depth.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** The vineyards are located in Lucinico, in the Collio Goriziano zone.

**ALTITUDE:** 130 mt. s.l.m.

**EXPOSURE:** South, South-East

**SOIL TYPE:** sandstones created by seabed uplifting 50 million years ago  
5.000 piante/Ha

**TRAINING SYSTEM:** Spurred cordon

**VINEYARD AVERAGE AGE:** Planted 1973



## TECHNICAL INFORMATION

**YIELD/HECTARE:** 60 quintals

**HARVEST PERIOD:** Third decade in September

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Classic stainless steel fermenters

**FERMENTATION TEMPERATURE:** 25° / 27°

**LENGTH OF FERMENTATION:** 15-20 days

**LENGTH OF MACERATION ON THE SKINS:** 15-20 days

**MALOLACTIC FERMENTATION:** Complete

**MATURATION METHOD:** Stainless steel and barriques

**LENGTH OF MATURATION:** 14 months in barriques and 2 months in stainless steel



## TASTING NOTES:

A lively, purple-red greets the eye. The bouquet releases a rich medley of fragrances, first herbaceous impressions such as aromatic herbs, then aromas of ripe fruit, everything in masterful balance. 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 is clean-edged and long-lingering.

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