



MERLOT 2007

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 Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.



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:

The saturated but limpid purple-red immediately impresses the eye. 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. The palate displays fine structure and balance throughout, with supple tannins contributing to a significant roundedness. The finish is clean-edged and satisfying lengthy.

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