

Merlot 2013

DENOMINATION:

Collio DOC

SEASONAL TREND:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperature differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines.

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:

Yield/hectare: 60 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel

Fermentation temperature: 25°C - 27°C

Length of fermentation: 15-20 days

Length of maceration on the skins: 15-20 days

Malolactic fermentation: done

Maturation method: stainless steel and barriques

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

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

Appearing a deep, vibrant ruby red, this wine exhibits rich wild berry fruit, particularly blueberry and blackberry, followed by lovely impressions of pungent wild herbs. It expands quickly in the mouth to impressive volume, with silky tannins and a firm yet supple structure. Wild berry returns again on a long lingering, smooth finish.

SERVING SUGGESTIONS:

Perfect with full-flavoured first courses and stewed lighter meats, such as rabbit and chicken alla cacciatora, and with not overly spiced charcuterie.

