



ATTEMS

Merlot 2015

DENOMINAZIONE: DOC Collio

VINTAGE REPORT: The beginning of the budding phase during the first ten days of April for all grape varieties was in line with the seasonal average, and the plants benefited from ideal temperatures and regular water supplies. The first two weeks in June, crucial for the development and fecundation of the panicles, experienced excellent weather conditions, which greatly contributed to the year's harvest. An increase in small, useful insects such as ladybugs, earwigs and especially bees - expert and efficient pollinators - was also noticeable and appreciated. July was a very warm month with record average temperatures of 31.8°C, which forced emergency irrigation measures for the deep and stone-rich soils of the Isonzo area, while the natural springs found in the Ponca in Collio brought great respite to the plants and averted lack of water related issues during the ripening of the grapes. Between the end of August and beginning of September, all the grapes benefited from significant day/night temperature variations that reached differences of up to 14.5°C. The merlot grapes harvested possessed ripe peel tannins free of excessive astringency and with a higher than average anthocyanin count.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: Terraced vineyards in Colle Goriziano

SOIL TYPE: Eocene marls and sandstones created by seabed uplifting 50 million years ago.

PLANTING DENSITY: 5000 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: 25 years

YIELD/HECTARE: 8 tons

HARVEST: Last days in september

VINIFICATION: The pressed grapes, once removed from the stems, are protected from oxygen contact until the beginning of the fermentation process, which takes place without the addition of yeasts. A 15 days-long maceration follows with daily pumping over and punching down cycles taking place every 8 hours. Malolactic fermentation begins after the racking phase and then the wine is aged in third and fourth use barrels for 12 months. Before being bottled, this Merlot is refined for an additional 15 months in traditional cement vats.

ALCOHOL BY VOLUME: 13,0% Vol.

TASTING NOTES: A deep and vibrant ruby red with scarlet highlights, this wine exhibits rich black berry fruit aromas, particularly blackcurrant blackberry, followed by floral impressions of violets that lead into fresh tobacco, aromatic herbs and sweet vanilla finish. In the mouth, the wine has a delicate but balanced structure with fine and elegant tannins. Wild berries make a last appearance on a crisp lingering finish.

SERVING SUGGESTIONS: Perfect with stewed lighter meats such as rabbit or chicken with vegetables, grilled lamb, or dense soups with sausage and bacon.

