

Merlot 2009

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.

VINTAGE REPORT:

The first month of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.

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

Length of maceration on the skins: 15 - 20 days

Malolactic fermentation: done

Length of maturation: 14 months in barriques and 2 months in stainless steel

TASTING NOTES:

Red colour, intense and brilliant. Well pronounced perfumes linked to dark skinned fruits such as blackberry and blueberry followed by notes of aromatic herbs. The palate is structured and flavourful with measured and elegant tannins, well integrated in a lissom and harmonic body. The finish soft and persistent with a distinct base of fruits of the forest.

SERVING SUGGESTIONS:

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

