



MERLOT 2004

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 2004 vintage was of outstanding quality. The weather throughout the year was normal, with expected rainfall levels during bloom and fruit set, a crucial moment for cell differentiation in the berry. The rest of the season developed along normal lines for the area, ensuring good veraison and a rain-free harvest. August 2004 experienced extremely wide diurnal temperature swings that reached 10-13 degrees between day and night; such fluctuations encouraged the formation of remarkably complex aromatic compounds. Quantity of fruit harvested was good and the quality superb, with the grapes showing perfect soundness.



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-flecked 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.