



ATTEMS

MERLOT 2014

CLASSIFICATION: Collio D.O.C.

The summer season was particularly "Nordic". The soil was constantly wet from the rain, and the average temperature was quite low; only a couple of days around the time the buds flowered in June saw the temperature rise to 30°C. The weather was pleasant throughout the flowering phase providing ideal fertilisation conditions in all red grape varieties. The 2014 harvest was not an easy one, and it put us back a number of years due to the chilly and very wet climate, but was not a situation unseen before and a careful manual selection of the healthy grapes resulted in an excellent Merlot.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: terraced vineyards in Colle Graziano.

ALTITUDE: 130 meters asl on average

EXPOSURE: South, Southwest

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

PLANTING DENSITY: 4000 to 5500 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: the oldest were planted at the end of the 1970s.

TECHNICAL NOTES:

YIELD/HECTARE: 8 tons

FERMENTATION VATS: stainless steel

FERMENTATION TEMPERATURE: 25°C - 27°C

LENGTH OF FERMENTATION: 15 days

LENGTH OF MACERATION ON THE SKINS: 15 days

MALOLACTIC FERMENTATION: yes

LENGTH OF MATURATION: 14 months in barriques, 2 months in stainless steel, 4 months in bottle.

ALCOHOL BY VOLUME: 13,0% Vol.

TASTING NOTES: a deep and vibrant ruby red with scarlet highlights, this wine exhibits rich wild berry fruit, 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 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.

