



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.



Merlot

D.O.C. Collio

WINE TYPE: Dry red, Collio.

TRAINING SYSTEM: Guyot

HARVEST: The grapes were harvested at the optimal stage of ripeness.

WINEMAKING: In stainless steel tanks using the red maceration technique at temperatures ranging from 18° to 28°C, in accordance with time-honored Friulian traditions.

AGING: Brief aging in stainless steel tanks, followed by transfer to wooden barrels until bottling.

TASTING NOTES

COLOR: bright ruby red, rightly deep with slight garnet tinges.

BOUQUET: intense and well-developed with notes of morello cherry, violet and expressive hints of liquorice.

TASTE: in the mouth it is warm with an excellent structure, intensity and long finish.

PAIRING: red meats, roasts and large game.

SERVE: at a temperature between +18° and +20°C. Better when decanted.

CONSUMPTION AND AGEING POTENTIAL: Wine with excellent longevity. Stored in the proper conditions, it can age up to 5-6 years.

BOTTLE SIZE: 0.750 L
1.50 L