



MERLOT

DOC COLLIO 2022

FIRST YEAR OF PRODUCTION
1964

GRAPE VARIETY
Merlot

SOIL
“Ponca”, the typical soil of the Collio, is an Eocene flysch dating from 40-50 million years ago which consists of alternating strata of marl (calcareous clays) and sandstone. Crumbly and rich in minerals, it makes an ideal terrain for high-quality viticulture, thanks to its tendency to decompose rapidly, allowing the roots of the vines to penetrate deep into the sub-soil.

TRAINING SYSTEM
Guyot

HARVESTING
Manual picking in mid-September.

WINEMAKING
Maceration with the skins at 28°C, and fermentation with selected yeasts accompanied by frequent pumping over and punching down of the cap in stainless steel vats. Inoculation with lactic ferments.

EVOLUTION
Ageing for 24 months on the lees, with periodical bâtonnage.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,6 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Deep ruby shade. Rich and intense on the nose, with black cherry, blackberry and bilberry fruit aromas. With age, notes of spice emerge in the bouquet. Full-bodied, rich and intense on the palate.

FOOD PAIRING
Perfect partner for poultry, but also pairs with stewed cuttlefish, Mediterranean-style tuna steaks and mature cheeses such as Montasio Stravecchio.

Serve at 16°C

RECOMMENDED GLASS

