

NAME: Rosso DOC Collio

GRAPES: Merlot, Cabernet sauvignon, Cabernet franc

PRODUCTION ZONE: Cormons (GO)

VINEYARD:

Name: different

Soil profile: Layers of clay marl alternating with sandstone flysch of Eocene origin

Vine training system: Single and double guyot

Exposure: South, South-West, hilly position

Yield: 5 tonnes/ha

VINIFICATION:

Harvest: Manual in small boxes in second half of September.

Elaboration: Destemming and crushing in open oak vats. Fermentation and maceration for about 30 days with frequent punch downs and two delestages. After that maturation in French oak barrels for about 18 to 24 months. Malolactic fermentation completely done. No finning. Gentle filtration at the time of bottling.

WINE:

Elegant and complex nose with intensive aromas of wild berries, spices and aromatic herbs. Engulfing and full palate, with a good equilibrium between acid, tannins and fruit. An absolutely charming red wine which is immediately recognizable. It is completely dry with approximately 14%vol alcol.

TECHNICAL DATA:

Bottle: bordeaux Grand Cru 0.75 l

Closure: natural cork, tin capsule

Packaging: box six bottles