



ROSSO Collio DOC cl 75

Collio Rosso is obtained from a manual harvest and from a subsequent long maceration of Merlot and Cabernet franc grapes. After fermentation, the blend is left to mature in wood barrels for 24 months. Bottling takes place the following spring. Intense ruby red in color, with slightly violet reflections. It gives a delicately vinous and herbaceous scent supported by floral notes of undergrowth. On the palate it reveals itself with full, decisive, structured and persistent taste.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Merlot 60% Cabernet Franc 40% DOP Collio

Age of vines: 30-40 years

Vineyard : Guyot Sistem

Harvest modality: In the first days of October manual harvest is required to obtain over-maturing grapes

Hectare's yield: 60-70 q.li/Ha

Characteristic:

Vinification And Refinement

Red wine making for 20 days with temperature higher than 25°C with selection yeasts, malolactic fermentation starts naturally. The last refinement is in wood for 24 months, then in steel tank until spring-time.

Organoleptic Characteristic:

Colour: Strong ruby red with violet reflections

Bouquet: Pleasantly herbaceous flavors with undergrowth flowers touch

Taste: Full-body, silky, enduring and structured

Serving Temperature: 18° C

Food Matching: It goes perfectly with grilled meats and intense game flavors.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Prizes:

