



tercic

MERLOT

2017 | Collio DOC



Category: red, dry

Grapes: Merlot

Location: San Floriano del Collio

Viticultural area: Collio Goriziano

VINEYARD

Soil profile: stratified Eocene marl and sandstone

Training method: double-arched

Average vine density: 3.000 vines /ha

Planting age: 46 years

Harvest period: second half of September

VINIFICATION

De-stemming-crushing

Skin contact: 14 days, plunging and delestage applied

Fermentation: 20°-25° C

Yeast: selected

Malolactic fermentation: complete

Maturation: 24 months on the lees

Clarification: gravity settling

Bottling: 27th November 2020

Bottle-ageing: 7 months

TECHNICAL DATA

Alcohol: 13,32 %

Total acidity: 5,73 g/l

Estimated peak of evolution: 6 years

Estimated cellar life: 15 years