



MERLOT

2020 | 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: 49 years

Harvest period: first half of October

VINIFICATION

De-stemming-crushing

Skin contact: 30 days, plunging and delestage applied

Fermentation: 20°-25° C

Yeast: selected

Malolactic fermentation: complete

Maturation: 18 months on the lees

Clarification: gravity settling

Bottling: 29th June 2022

Bottle-ageing: 18 months

TECHNICAL DATA

Alcohol: 13,02 %

Total acidity: 5,49 g/l

Estimated peak of evolution: 6 years

Estimated cellar life: 15 years