



# MERLOT

2022 | 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:** 51 years

**Harvest period:** first half of October

## VINIFICATION

**De-stemming-crushing**

**Skin contact:** 23 days, plunging and delestage applied

**Fermentation:** 20°-25° C

**Yeast:** selected

**Malolactic fermentation:** complete

**Maturation:** 18 months on the lees

**Clarification:** gravity settling

**Bottling:** 28<sup>th</sup> June 2024

## TECHNICAL DATA

**Alcohol:** 13,71 %

**Total acidity:** 5,91 g/l

**Estimated peak of evolution:** 6 years

**Estimated cellar life:** 15 years