



# VINCIGUERRA

## COLLI DI CONEGLIANO ROSSO

### D.O.C.G.

**GRAPES:** Cabernet Franc, Cabernet Sauvignon, Merlot, and Marzemino, in varying proportions depending on the growing year, grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

**LOCATION:** Vineyards in the Castello San Salvatore area

**ELEVATION:** 90 metres

**ASPECT:** South

**SOIL PROFILE:** Clay

**VINEYARD DENSITY:** 4,800 vines per hectare

**VINEYARD AGE:** 20 years

#### HARVEST INFORMATION

**VINEYARD YIELD:** 7 quintals per hectare

**HARVEST PERIOD:** 20 September-10 October

**HARVEST METHOD:** Manual

**VINIFICATION:** this wine is made from late-harvested clusters that were then given a partial drying in special drying lofts. After de-stemming and pressing, the must ferments and the wine is given a lengthy 15-day maceration on the skins. Upon conclusion of the (spontaneous) malolactic fermentation, the wine is clarified then matured for 12-24 months in large 5hl casks and 50hl oak ovals. The final blend is then assembled and the wine bottled.

**BOTTLE-AGEING:** 8-12 months in wine caves

#### TECHNICAL ANALYSIS

Alcohol: 13.5% vol.

Acidity: 5 g/l

pH: 3

#### SENSORY PROFILE

*One of the most eloquent expressions of the red blend authorised by the Colli di Conegliano DOCG. The union of the three cornerstone varieties of Bordeaux-- Cabernet Franc, Cabernet Sauvignon, and Merlot--with Marzemino yields a wine of superb crispness and fascinating youthfulness, despite an overall character that can be deemed imposing. Its ruby red, deep yet with subtle garnet, announces dense, pulpy fruit, which promptly appears on the nose, in the guise of wild dark berry and dried plum. In the mouth, supple tannins contribute to the balance, resulting in a wine of smooth, delicious drinkability, while its progression and length only heighten its refreshing crispness and harmonious proportions. Its pairs perfectly with grilled meats, and with roast kid and lamb, where the acidity and tannins of the wine are a delicious foil to the herbs and sauce, but its marriage with medium-aged cheeses is a handsome one as well.*

**ON THE WINE LIST:** Vinciguerra Colli di Conegliano Rosso DOCG - Az. Agr. Conte Collalt