

WILDBACHER COLLI TREVIGIANI I.G.P.

GRAPE: 100% Wildbacher, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Hills on the left bank of the Piave river

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay.

VINEYARD DENSITY: 4,800 vines per hectare

VINEYARD AGE: 15 years

HARVEST INFORMATION

VINEYARD YIELD: 70 quintals per hectare

HARVEST PERIOD: 1-10 October

VINIFICATION: after the grapes are de-stemmed and pressed, and the wine fermented ca. 10-15 days in contact with the skins, the wine is racked off and the pomace pressed. At the conclusion of the (spontaneous) malolactic fermentation, the wine is clarified and goes to 100hl casks for maturation for 18-24 months.

BOTTLE-AGEING: 3-6 months

TECHNICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 5.5 g/l

pH: 3.5



SENSORY PROFILE

The history of our Wildbacher dates back as far as the 1700s, when estate-owner Antonio Rambaldo planted this variety on the property, and thus Wildbacher is, in the full sense of the word, a native grape for Collalto. The wine appears a dark ruby red, with impressive depth, yet displaying a luminous vibrance. On the nose, its youthful burr is obvious, with contrasting impressions of ripe wild blackberry, macerated tobacco, and grassy interweavings of fresh hay and herbs, a complex that underscores its thoroughly husky, countryish character. On the palate, the fleshy pulp of the fruit, every strand easily recognisable as that encountered on the nose, registers the impact of sinewy, insistent tannins that are at the same time finely-woven and impressive. Its lengthy maturation in oak has succeeded in subduing the wine's fierceness, ensuring that it embodies more moderate and elegant sensory standards. Nonetheless, it retains a nonpareil "wild elegance," an overall equilibrium that is clean-edged and compellingly dry, plus a capacity for ageing for those who know how to wait. Its level of alcohol and tannins make it the perfect partner for a wide range of meat-based dishes; preference goes to slow-cooked preparations with rich or spicy sauces that can stand up to the decisive impact that is the hallmark of this wine. In sum, a superb exemplar of indigenous quality and terroir expressiveness.

ON THE WINE LIST: Wildbacher Colli Trevigiani IGP - Az. Agr. Conte Collalto