



FEUDI DI COLLALTO



MERLOT COLLI TREVIGIANI I.G.P.

GRAPES: Merlot, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: In the Grave area, on the left bank of the Piave river

ELEVATION: 80-90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay.

VINEYARD DENSITY: 4,830 vines per hectare

VINEYARD AGE: 10 years

HARVEST INFORMATION

VINEYARD YIELD: 110 quintals per hectare

HARVEST PERIOD: Late September-early October

VINIFICATION: after de-stemming and pressing, the must ferments and the wine macerates on the skins for 6-8 days, after which it is drawn off and the pomace pressed. After undergoing malolactic fermentation, the wine matures some months in steel and is bottled the following spring.

BOTTLE-AGEING: 1-2 months

TECHNICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 5 g/l

pH: 3.50

SENSORY PROFILE

The distinctiveness of this wine, produced solely in stainless steel, lies in the fact that its impressive body and fruit succeed in embodying ultra-freshness and holding ability, giving the consumer a wine that at first sip seems simple but in reality can fully satisfy the demands of the serious wine-lover. Merlot's classic ruby red is immediately apparent, while the viscous legs on the side of the glass presage considerable body and depth. Varietal fidelity emerges forcefully on a ripe, smooth nose, with a subtle, fascinating hint of grassiness on the conclusion, confirming the wine's freshness and typicity. Identical aromas of full-bodied fruit emerge again on the palate, where supple tannins allow full expression to the acidity, assuring it an admirable leanness yet yoked to a refreshing crispness. Recommended pairings include red meats in general, particularly quickly cooked and modestly sauced; and fat-rich fish in the Po river valley tradition, such as eel and catfish; medium-aged semi-hard cheeses; and poultry and veal in lightly-spiced sauces and stews.

ON THE WINE LIST: Merlot Colli Trevigiani IGP – Feudi di Collalto