

**RUSSIZ SUPERIORE**



## MERLOT COLLIO DOC

### APPELLATION

Collio DOC

### PRODUCTION AREA

Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

### GRAPE VARIETY

Merlot

### TYPE OF SOIL

The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

### VINE TRAINING SYSTEM

Spurred cordon

### HARVEST

All hand picked

### VINIFICATION

After the grapes are harvested and separated from the stems, they are placed in tanks equipped for red wine vinification. Alcoholic fermentation is immediately initiated. The period of contact between skins and liquid is, on average, 10-15 days, depending on the vintage and the extraction process. Afterwards, the wine is left to mature for twelve months in oak barrels, where it also undergoes malolactic fermentation, and for about six months in the bottle.

### CHARACTERISTICS

Deep red color with garnet hues. Fresh and fruity aroma with hints of vanilla, wild berry jam, cherry under spirits and raspberry. In the mouth it is rich and full-bodied.

### BOTTLE SIZE

0,75 l - 1,5 l

### ALCOHOL CONTENT

Approx. 13.5%

