



VARNERI MERLOT COLLIO DOC

APPELLATION
Collio DOC

PRODUCTION AREA
Village of Farra d'Isonzo, San Floriano, Cormòns 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 reminiscent of red-berry jam and cherries. In the mouth it has a pleasant and well-balanced taste.

BOTTLE SIZE
0,75 l

ALCOHOL CONTENT
Approx. 13%

