



# GRADIS'CIUTTA MERLOT



Denomination:

DOC Collio

Source:

Calvario, Gradisciutta, Grdinca

Soil:

Ponca (marne and limestone)

Elevation:

50-220 mt. ca

Grape varieties:

100% Merlot

Average Yields:

6,5 t/ha.

Vinification:

Soft press, maceration 10-15 days, stainless steel.

Ageing:

One part in barrique, one part in stainless steel

Appearance:

Bright, mid ruby

Nose:

Red fruits and dark blossom

Palate:

Ripe tannins, soft finish, elegant

Serving temperature:

15°C/59°F