

# Collio Merlot Doc

*Ideal temperature*

16-20 °C

*Wine variety*

*It is 100% obtained from Merlot grape, a vine coming from Bordeaux area, not yet introduced in Collio at the time of the Oenological Congress of 1891, therefore the experts of that time thought it was "useful to experiment the cultivation of Merlot in our province as well". Marzotto, in his "Ampelografia del Friuli" (Ampelography of Friuli) in 1923, wrote that this grape "gives wine of the highest quality, ready for consumption, fragrant".*

*Altitude*

*The wine is produced with grapes from Dolgi Breg and Calvario vineyards at an altitude of 170 meters above sea level in soils called "ponca". Training system Guyot training system with a production of 70-80 quintals/hectare.*

*Farming system*

*Cultivated with guyot system.*

*Vinification*

*Grapes are harvested by hand, usually in the third decade of September. They are destemmed and left to macerate on skins for about twenty days at controlled temperature. After racking, the wine is aged, one part in steel containers and one part in wood casks. Bottling is done the following spring.*

*Color*

*Ruby red.*

*Nose*

*Characteristic is the intense aroma, slightly herbaceous and reminiscent of forest fruits.*

*Taste*

*Dry taste, a little bitter but harmonious, denotes great structure and softness.*

*Serving Temperature*

*It should be served from 16 to 20° C, to appreciate all its characteristics.*

*Pairing*

*Recommended with savory first courses, red meats, roasts, grilled game and semi-mature cheeses.*

