



Merlot

... tale of an innate calling...

VINEYARD: - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 1 - 3 - 4 - 5
- LAND REGISTRY PARCEL: 1258 - 1260 - 1281 - 1389/1 (partial) - 1389/2 (partial) - 1390/1
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines into a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.
- TOTAL SURFACE: 2.32.06 Ha (5.7344 acre)
- PLANTING YEAR: 1964 (first three parcels), 1989 (the rest)
- VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 x 2.6ft)
- N. of VINES PER HECTARE: 4630 (1874 per acre)
- SUN EXPOSITION: Southern, with rows oriented NORTHWEST- SOUTH
- TRELIS METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per cane, resulting in a reduced yield), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.

GRAPE: - TYPES: MERLOT 100%
- DOC ZONE: Isonzo del Friuli
- ROOT STOCKS: SO 4
- CLONAL SELECTION: R3
- YIELD PER HECTARE: 4200 kg / 9260 lbs per Ha (3,748 lbs / acre)
- YIELD PER VINE: 0,900 kg / less than 2 pounds

HARVEST: Physiologically correct, optimized during the maturation curve and performed exclusively by hand.

WINEMAKING: Exclusively from *Merlot* grapes removed from their stalks and soft-pressed, brought to must through a long maceration on the skins, at a controlled temperature not exceeding 24°C (75F). After racking, the wine undergoes other 30 days into slow fermentation. The wine is then stored in n°316 stainless steel tanks; after that it is aged for at least a year in 2000 litre (528G) oak casks before bottling. Following bottling, groups of 500 bottles each are placed in large chests that are then stored in a temperature controlled warehouse for additional ageing.

- This methodology allows for a successful production of a red wine suited to prolonged ageing. Specifically, the lengthy maceration accompanied, by a high fixed acidity predisposes this wine for a lengthy period of ageing.

- Alcohol content: 12.5% Vol.

- Total acidity: 5.72 g/l (gr. per litre)

ORGANOLEPTIC EVALUATION: Describing this wine is difficult, not so much for the complexity of its taste as for its character and personality all its own; tamed and refined by lengthy ageing. It is robust and rich in colour, with a slightly herbaceous aroma—full, with a decisive perfume of raspberry when young, whereas when mature (2-3 years) it is notably more refined, acquiring a dry taste with a pleasant bitter under note, and a particularly fine *bouquet*.