

S T U R M

Merlot

Just the red wine
you dream of:
generous and has all
its land within.



14,5%
alcohol

varietal
merlot

30
years
average vineyard age

IN THE COLLIO AREA, THIS IS THE RED WINE PAR EXCELLENCE; GENEROUSLY, IT OFFERS DOZENS OF FEELINGS. YOU CAN EASILY FALL IN LOVE WITH A WINE LIKE THIS. MERLOT IS A DEEP AND ROUND WINE, AND AS WARM AND COSY AS YOU LIKE IT. IT ALLURES YOU AND KNOWS WHEN TO LET GO. A REBEL AND INDIVIDUALIST, IT SEEKS ITS FREEDOM. IT EVOLVES EVERY VINTAGE THOUGH REMAINING TRUE TO ITSELF.

Star sign: Sagittarius.

Favourite Colour: red.



VARIETAL

Merlot

VINEYARD

Average vineyard age: 30 years

Vine system: guyot

Harvesting period: last ten days of September

Grape harvest: by hand

Area of Production: Cormòns (Gorizia)

WINEMAKING

The grapes are de-stemmed and are left to macerate for 20 to 25 days. During this period, fermentation is assisted by regular remontage, delestage and air mixing. The wine is then racked in oak barrels where it ages for 20 months before being bottled.

Before going on the shelf the wine ages in the bottle for approximately 10 months.

TASTING PROFILE

Warm, fruity, deep, international with lots of red cherry. It has an intense and deep ruby red colour.

The appealing nose has cherries, marasca cherries, red berries that mingle with intense spicy notes.

In the mouth it is rather firm, harmonious and enveloping. It has a nose of blackberries, blueberries and liquorice and offers intense aromatic notes.

Its persistence is excellent.

FOOD PAIRING

It matches very well with grilled red meats and mature cheeses.

SERVING TEMPERATURE: 16°C

ALCOHOL: 14,5% vol

TOTAL ACIDITY: 5,80 g/l

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