



## COLLIO ROSSO CARANTAN



### APPELLATION

DOC Collio

### PRODUCTION AREA

Villages of Capriva del Friuli and Cormons in the Collio DOC.

### GRAPE VARIETY

Merlot, Cabernet Sauvignon, Cabernet Franc

### 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

Guyot

### HARVEST

All hand picked

### VINIFICATION

After destemming, the must and pulp undergo maceration in large stainless steel vats for a variable period depending on the year. After aging in small oak barrels for eighteen to twenty months, the wine is bottled and ages in the cellar for approximately one year.

### CHARACTERISTICS

Deep red color with garnet hues. Round, intense and complex aroma with a pronounced hints of raspberries, black cherries, and delicate hints of spices. In the mouth, the wine is full-bodied and complex.

### BOTTLE SIZE

0,750 l - 1,5 l