



COLLIO MERLOT VARNERI



APPELLATION
DOC Collio

PRODUCTION AREA
Village of Farra d'Isonzo, San Floriano, Cormòns in the Collio DOC.

GRAPE VARIETY
Merlot

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 twelve months, the wine is bottled and ages in the cellar for approximately six months.

CHARACTERISTICS
Deep red color with garnet hues. Fresh and fruity aroma with hints reminiscent of red-berry jam and cherries. In the mouth it has a pleasant and well-balanced taste.

BOTTLE SIZE
0,75 l