

MERLOT DOC COLLIO 2013

SCHEDA TECNICA

GRAPES:

Merlot DOC Collio 100%.

HARVEST:

Manual harvesting of the grapes around the beginning of October 2013, the following maceration till 15 days and the final pressing.

AVERAGE YIELD PER HA:

65 quintals/ha.

ANALYTICAL DATA OF WINE:

Alcohol content 13.30%

Total acidity 4.90%.

VINIFICATION:

The vinification is characterized by the maceration for 15 days and by the fermentation in tonneau till 10 months.

BOTTLING:

March -

N. of bottles produced 2.600.

WINE'S CHARACTERISTICS AND FOOD MATCHING SUGGESTIONS:

This wine is characterized by an intense red colour and by a mixed aroma of vanilla and spices.

This is the perfect wine to associate with meats (e.g. ribe eye steak, roast, fiorentina steak and gulash).

SERVING TEMPERATURE:

14° C – 16° C.



Note¹:

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