

SOIL CONDITIONS

HARVEST AND VINIFICATION

This garnet-red Cabernet Merlot with its subtle violet nuances, offers a fine and complex bouquet that recalls blackberries, dried fruits and blackcurrants. The elegant red wine has a pleasant acidity and round tannins which are smooth on the palate while the finish is long and persistent. Good aging potential.

Chalk gravel moraine soil in Cortaccia and sandy alluvial soil in Magrè

Fermentation on the skins in concrete vats is followed by malolactic

barrique and 50% in large oak casks. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine

fermentation, both varieties age for ten months each 50% in

is allowed to mature additional four months in the bottle.



Game, meat dishes, hard cheeses





50 % Merlot



Hillside vineyards in Cortaccia, valley floor locations in Magrè



Guvot 2,428-2,832 vines/acre | 6,000-7,000 v./ha Year of planting: 1990 and later



60 hl per hectare



Alcohol = 14.0 % by vol Acidity = 5.0 g/liter Residual sugar = 1.3 g/liter



5 to 7 years

INFO