

TORRIANI

MERLOT

DOC COLLIO

Vineyard age: planted in 2000

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: the first ten days of October



VINTAGE AND HARVEST NOTES

2020 - Ideal climate during spring and summer, that have contributed to obtain an excellent final ripeness of the grapes. Nature has created the optimal conditions for a good yield of the grapes, with some heat peaks in August. The harvest period alterned between summer and autumn, with average rainfall and temperatures.

WINEMAKING

Fermentation takes place at 28 ° C, partly in oak barrels, partly in stainless steel. After 15-20 days the wine is separated from the skins and after malolactic fermentation, the wine is raked into Nevers, Allier and Tronçais oak barriques. The wine ages in the castle bunker where it remains for 24 months; subsequently it is bottled without filtration and aged in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Deep ruby colour with a deep, vibrant nose offering notes of ripe red and black berry fruit, from cherries to blackberries. The firm, mouthfilling palate is elegant and well-orchestrated.

FOOD PAIRING

Excellent with roast red meats, game and medium and long-aged cheeses.

AWARDS

2017:

- Award Gold The WineHunter
- 91 pt Guida Veronelli 2022

2015:

- 90 pt I Vini Di Veronelli