

COLLEVENTO Q21



Merlot

IGT Trevenezie



GRAPE VARIETY

Merlot



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



VINIFICATION

Soft pressing of grapes. Fermentation on the skins as long as the desired color is released. Maturation in stainless steel tanks. Bottle ageing.



ALCOHOL *

12.50 % vol.
* indicative values



TASTING NOTES

Fruity and full nose. Notes of cherry and mixed berries on the palate. Smooth and dry mouthfeel.



SERVING TEMPERATURE

16° - 18° C



BOTTLE SIZE

0.75 - 1.5 L