



# FORMENTINI

*nel Collio dal 1520*



## MERLOT COLLIO DOC 2019

### VARIETIES

Merlot

### PRODUCTION DISTRICT

Vines on the slopes with optimum exposure around San Floriano del Collio.

### ALTITUDE

200 metres above sea level.

### TYPE OF SOIL

Soil made up mainly of marl and sandstone.

### TRAINING SYSTEM

Spurred cordon.

### HARVEST

Between late September and early October when well ripe.

### WINEMAKING METHOD

De-stemmed and pressed grapes undergo cold maceration for 4-5 days and are then fermented in steel. Being in contact with the skins and frequent pumping over promote the extraction of colour and polyphenols.

### AGEING

At the end of fermentation, the wine is left to settle for 12 months in 30hl oak vats and in barriques for malolactic fermentation.

### SENSORY PROFILE

A glossy deep ruby red; intense aromas of raspberry, black cherry, red fruits and sweet spices; a dry, full, imposing, harmonious and engaging flavour, with an elegant background of wild berry jam and a grassy flavour that becomes even more harmonious with ageing.

### ABV

13.5 %.

### RECOMMENDED CELLARING

2 years.

### FOOD PAIRING

Prime red meats, roast lamb and kid, game, mature cheeses.

**ALLERGENS:** Contains sulphites.



375 ml



750 ml



1,500 ml  
Magnum