

COLLIO ROSSO MIKLUS

2015

Technical sheet

Vine variety: 20% Cabernet Sauvignon, 80% Merlot

Production area: San Floriano del Collio (Friuli Venezia Giulia)

Recognition: Controlled designation of Origin DOC COLLIO

Type: Dry red

Soil composition: hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

Altitude: 210 meters above sea level

Vineyard age: Cabernet Sauvignon 14 years, Merlot 32 years

Pruning system: Guyot

Harvest period: early October 2015

Vineyards: *without use herbicides*

Vinification: The grapes were selected and harvested manually in early October, de-stemmed, the must was then left on the skins for 30 days in conical oak vats without temperature control. In these days alcoholic fermentation started with indigenous yeasts and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed and the alcoholic fermentation continued and aged without temperature control in French barriques for 24 months, always on the lees.

Various: *fermented with indigenous yeasts, without temperature controls, not clarified, unfiltered*

Visual appearance: deep ruby colour

Tasting profile: The wine is complex, with notes of black cherry, raspberry, plums, blackberries, black currants, licorice, plum, tobacco etc. On the palate notes of fresh herbs, persistent, mineral, full-bodied, medium tannins and soft finish.

Food pairing: ideal with red meats, grilled meat, rost chicken, pork, game with polenta, mushrooms, old chesses, gorgonzola, parmesan etc.

Serving temperature: 15-18° C

Alcohol content: 14 % vol.

Aging potential: over 30 years