

Villa Brici CABERNET MERLOT

Full bodied - yet smooth

Colour, aroma and taste

Colour: deep ruby red color with violet nuances

Aroma: cherry, blackberry and currants

Taste: medium bodied, harmonic, with a fresh and harmonic taste.

The sommelier recommends

Food pairing: a good accompaniment to a vast variety of meat dishes and mature cheeses.

Serving temperature: 12-14°C

Aging potential: in a dark place up to 2 years

Production method

Origin

Brda wine-growing area

Vineyard shape: terraced

Altitude: 120 - 220 m

Vine training: single Guyot

Spacing: 4000-5000 vines/ha

Type of soil: marl and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes

Variety: 60% Cabernet sauvignon, 40% merlot

Harvesting: exclusively handpicked grapes

Fermentation and maturation

100 % in stainless steel containers

Parameters

Vintage: 2010

Alcohol by volume: 13% vol

Acids: 5,19 g/l

pH: 3,55

Residual sugar: 2,2 g/l

