

CABERNET MERLOT VILLA COLLES

Decisive, rich and velvety.

Colour, aroma and taste

Colour: ruby red with pomegranate hue

Aroma: red berries, forrest fruits

Taste: smooth, medium bodied

The sommelier recommends

Food pairing: Adds a nice touch to dinner parties, excellent with porc, venison, beef, grilled vegetables and medium mature cheese.

Serving temperature: 10-12°C

Aging potential: in a dark place up to 2 years

Production method

Origin

Wine growing area: Brda
Vineyard shape: terraced
Altitude: 80 - 150 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, 40% merlot

Harvesting: exclusively handpicked grapes

Fermentation and maturation

90 % in stainless steel containers, 10 % in American barriques

Vinification. 5 days at T= 25 - 28°C

Parameters

Vintage: 2011
Alcohol by volume: 12,5% vol
Acids: 4,91 g/l
pH: 3,50
Residual sugar: 1,6 g/l

