

CRASTIN

MERLOT



Vineyard and winemaking:

the grapes come from two distinct vineyards located on the Ruttars hill (DOC COLLIO area) on marly and clayey soil, particularly suitable for the cultivation of the vine, also thanks to the constant ventilation that touches the site.

The vineyards are Guyot-grown with a density of 4,000 vines per hectare. Given the generosity of the vine, thinning of the bunches is regularly carried out to bring the production back to the right level and give the future wine a structure suitable for aging in wood.

The harvest takes place strictly by hand, in boxes, to immediately transfer the grapes to the cellar and proceed with the vinification:

- Rasping and pressing of the grapes with transfer of the crushed grapes into the tank for fermentation with maceration. Pressing down daily, throughout the fermentation period allows ensuring the wine the necessary extractive wealth.
- When pressed, the wine is transferred to oak barrels to face 15 months of aging during which the malolactic fermentation will take place in favor of the softness.

Bottling:

takes place after 15 months of aging in wood. A further 3 months in the bottle will complete its evolution.

Alcohol content:

13.0 - 14.5 % Vol.

Total acidity:

5.0 - 5.5 g/l

Serving temperature:

18 - 20°C

Tasting notes:

A brilliant ruby red wine, that is full with an excellent hue and perfect saturation. To the nose it is intense and complex: it has notes of tobacco and licorice, evolving into hints of leather and blueberry tart and finally fades towards memories of a dried rose. The sip is fantastic: well-controlled tannins, fruit and spices perfectly blending. A very long finish that melts into the blueberry.