

CASTELLO SANTANNA



MERLOT RISERVA

FRIULI COLLI ORIENTALI D.O.C.

VARIETAL COMPOSITION 100% Merlot

PRODUCTION AREA Spessa (Colli Megaluzzi),
Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls
(Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 1.2 hectares

ALTITUDE/EXPOSITION 160 m a.s.l., south/south-east

VINEYARD ESTABLISHMENT 1966-1999-2002

VINE DENSITY 5000-7500 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (4-6 buds)

YIELD PER PLANT approximately 1 kg

GRAPE HARVEST hand-picked harvest using crates; last ten
days of September

WINEMAKING only the carefully selected grapes from the
oldest vineyards are brought into the winery. Fermentation
starts spontaneously without any additional yeast. The must
remains in truncated conical wooden vats for 30 days and un-
dergoes frequent manual punching of the cap and pumping-o-
ver. Following fermentation/maceration the grape marc is
delicately removed from the vats and undergoes soft pressing.
The wine remains in the vat for another couple of days and
then it is racked into new barriques. Malolactic fermentation
occurs in the barriques.

AGEING

Over a period of 36 months minimum ageing in wood the
wine is racked regularly according to the moon's phases. It is
finally assembled and remains in large oak tanks for another 6
months. It ages in the bottle for 4 months before being relea-
sed onto the market.