

CASTELLO SANTANNA



MERLOT

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 mid September

WINEMAKING destemmed and crushed the grapes are placed in French oak vats to ferment for about 30 days, undergoing frequent manual punching of the cap. The grape marc is delicately removed from the vats, undergoes soft pressing and the resulting wine is placed in French oak barrels.

AGEING in French oak barrels for about 24 months and further 4 months in the bottle.