

PRIMOSIC

Merlot



Acidity



Fruity



Tannin



Structure



Description One of the red grape varieties more cultivated and appreciated in Collio. Thanks to a partial elevation in wood, the Primosic Merlot becomes a wine with a good body and structure, suitable for the whole meal. The liveliness to the nose makes it even more captivating.



Vinification Traditional red vinification. The grapes are destemmed, softly pressed and fermented together with their skins. Afterwards, the malolactic fermentation takes place in concrete vats. The wine is then aged in oak barriques.



Tasting notes Intense ruby red color, full and crispy bouquet, with notes of red fruits and a delicate aroma of rose. At the palate it is rich, harmonious, mineral, dry, with velvety tannins and a good correspondence with the nose.



Food pairing Cold cuts and mature cheeses; dishes based on meat, game, mushrooms; very nice with orzotto with sausages.



Denominazione DOC Collio



Grape variety Merlot



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2016*: GOLD – The Wine Hunter. 93/100 Wine Searcher.



Serving temperature 18 – 20°C