

PRIMOSIC

'Metamorfosis' Collio Rosso



Acidity



Fruity



Tannin



Structure



Description Our best Merlot grapes matured in French barriques for several years and blended with a small percentage of other red varieties, depending on the vintage. The definitive "Collio Rosso" made in great vintages, par excellence.



Vinification The grapes are hand-picked and destemmed. The must is placed in vats, where the fermentation begins with indigenous yeasts. The must remains in contact with the skins for several weeks depending on the vintage. Regular punching downs occur during this period, at the controlled temperature of 24-26 °C. At the end of the malo-lactic fermentation, the wine is transferred to barriques, where it is aged for a long time.



Tasting notes Brilliant ruby-red color. Full and fragrant bouquet, with hints of red berries. At the palate it has a flavor slightly herbaceous, dry and savory, which becomes gentler after some ageing, evolving to a harmonious unicum, full and velvety, with a color tending towards garnet-red.



Food pairing Tasty cheeses; fine cuts of red meat, grilled or braised; very good with quail and Summer truffle.



Appellation DOC Collio



Grape variety Merlot blended with a small percentage of other red varieties vintage



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2015:* 94/100 Falstaff. *Vintage 2013:* 91/100 James Suckling. *Vintage 2012:* 92/100 James Suckling; 93/100 Falstaff.



Serving temperature 18-20°C