



# Merlot & Cab Gran Cru DOC Collio



**Region:** Friuli Venezia Giulia

**Varietal:** Blend of 75% Merlot & 25% Cabernet Sauvignon.

**Vineyard:** Family-owned 3 acre single vineyard named “Tiare Blu” meaning “Tiare” dialect for earth (terra) and “Blu” reflecting the color of the shale/slate rocks in this vineyard.

**Soil:** Mostly marl and clay

**Vines per Hectare:** 6000

**Vine Training:** Guyot & Cordon

**Altitude:** 1800 feet above sea level

**Total Production:** 250 cases

**Vinification Process:** Grapes are hand harvested sustainably in small boxes in mid-October and whole bunches are destemmed and pressed. Must is placed in a soft horizontal press and gradually crushed. The must remains in stainless steel for 24 hours for light settling. Fermentation-100% in small oak barrels for approximately 18-20 months. After separate lots are combined and bottled, wine is left to age 10-12 months in the bottle before release.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 14.5%.

**Residual Sugar:** 4g/liter

**Color:** Deep ruby red with purple highlights.

**Bouquet:** Intense black currant with hints of black licorice.

**Tasting Notes:** Layers of blackberry, spices, black cherry, vanilla notes and finishes with elegant tannins. Great structure with firm but balanced acidity.

**Food Pairing:** Great with all red meats, roasted vegetables, full bodied pasta & risotto dishes, pairs perfectly with mature cheeses.

**Ageing:** 10-25 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655



[www.angeliniwine.com](http://www.angeliniwine.com)