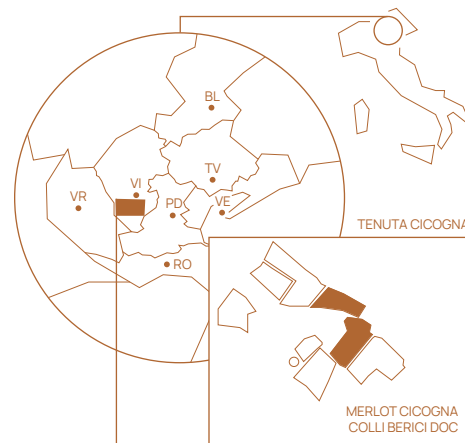


# Merlot Cicogna

Merlot Colli Berici DOC



*Beyond every label, there's a unique terroir, a viticultural project aimed to pursue quality at its best for over 30 years. The Cicogna Collection is the result of a terroir's knowledge and a winemaking expertise we upheld since 1987.*



	<b>SIGHT</b> Ruby red with garnet reflexes.	<b>SMELL</b> The luscious essence of ripe blackberries intertwines with the rich vibrancy of black currants, forming a dynamic duet.	<b>TASTE</b> Velvety tannins, accompanied by the nuanced tertiary aromas of coffee, craft a wine of outstanding structure and depth.	
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TECH INFO	<b>ORIGIN</b> Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	<b>VINE DENSITY</b> 5,200 vines per hectar
	<b>SOILS</b> Calcareous, rich in iron and other minerals	<b>YIELDS</b> 56 hl/ha
	<b>GRAPE VARIETY</b> Merlot 100%	<b>AVERAGE AGE OF VINES</b> 20 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Manual harvest in crates on the first week of September.
	<b>ALTITUDE</b> 150-180 m. a.s.l.	<b>WINEMAKING</b> The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	<b>ASPECT</b> S - SW	<b>MATURING AND AGING</b> The wine is aged in French oak barriques for 12 months and then undergoes to a further 6 months in concrete.
	<b>SURFACES</b> 3 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 14%
	<b>SUGAR RESIDUAL</b> 2 gr/lit
	<b>TOTAL ACIDITY</b> 5.5 gr/lit

ORGANOLEPTIC PROPERTIES	Deep ruby, the nose opens to strawberry, red cherry, plum, cedar wood, vanilla and dark chocolate. The palate is dry, with smooth, velvety tannins, intense, with a long finish of red fruits. Alcohol is well integrated with the fruit concentration, and a long finish of plum makes this wine really gastronomic.
	<b>SERVING</b> At 16-18 °C
	<b>PAIRINGS</b> Game, roast beef, aged cheese
	<b>VOLUME</b> e 750 ml / magnum 1.5 lt / 3 lt

