

CONTE
D'ATTIMIS-MANIAGO



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MERLOT 2006

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Merlot grapes, a great wine of French origin, grown in the Friuli region since the nineteenth century.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South exposure.

Training system - yield per hectare

Sylvotz and doppio capovolto (double bending canes).
Area: 12.28 hectares. Average production: 6,900 kg/Ha, 5,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, second week in October. Red wine vinification with prolonged maceration of the grapes in order to obtain a well-structured wine. Controlled temperature fermentation (26°C).

Maturation and ageing

In Slovenian oak casks holding 1,800 and 5,000 litres for at least twelve months. The ageing continues after bottling in the underground cellars for at least six months prior to labelling.

Longevity

Over six years.

Sensory characteristics

Intense ruby red colour and fine and full bouquet resembling ripe red berries aromas with hints of cherry, plum and wild blackberries. On the palate, the wine bursts with fruit, with strong tannins softened by the oak barrel ageing that gives the wine character and body but preserving its subtlety and balance. Very harmonious with a pleasant and long-lasting aftertaste.

Food and wine pairings

This wine is well-paired with boiled meat, stewed poultry and rabbit dishes. Superb with roasted and grilled meats and hard aged cheeses.

Service

Merlot is best when the bottle is brought to room temperature (18°C) before decanting. Let it "breathe" for at least 30 minutes before serving.

Bottles produced

65,700 Bordeaux bottles, 750 ml.

5,280 Bordeaux bottles, 375 ml.

155 Jeroboams, 3 l

Analytical parameters

Actual alcohol content by volume	% Vol.	13.50
Residual reduced sugars	g/l	2.70
Total acidity	g/l	5.50
Net dry extract	g/l	29.30

