



## COLLIO MERLOT

**GRAPE VARIETIES USED:**

*Merlot*

**TRAINING SYSTEM:**

*Guyot*

**PLANT DENSITY:**

*3500 - 5200 plants per hectare*

**HARVEST METHOD  
AND PERIOD:**

*manual, end of September –  
first days of October*

**PRODUCTION AREA:**

*municipality of Cormòns (Gorizia) in  
the Žegla area in the heart of the D.O.C.  
Collio*

**CHARACTERISTICS  
OF THE LAND:**

*the lands have a hilly position and are  
made up of sandstone marls of Eocene  
origin, called "ponca" in the local dialect*



**WINEMAKING METHOD:**

*destemming, maceration of the grapes  
from one to two weeks. After alcoholic  
fermentation, the wine is decanted into  
small wooden barrels and left to rest for  
9-12 months*

**AROMA AND FLAVOR  
PROFILES:**

*legant and complex aroma with scents  
of small red fruits in harmony with  
spicy notes. The wine is round, soft, well  
structured and with a long persistence*

**FOOD AND WINE  
MATCHING:**

*savory first courses, grilled red meats*

**AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN**

34071 ŽEGLA N. 10 CORMÒNS (GO) ITALIA – TEL/FAX +39 0481 61177 – P. IVA 00461520314