



COME SE 2005

Vineyards

Castelnuovo

altitudine 230 mt esposizione sud est

Fermentation

Spontanea in tini di acciaio inox

Ageing

11 years in Slavonian oak barrels, 2 years in stainless steel vats

Yield per hectare

30 q/l

Beginning of the harvest

18 September 2005

Bottling

20 February 2019

Production



1.266

bordeaux bottles (0.75l)

Grape variety



Merlot

100%

Alcool	Total acidity
15 %	5,3 g/l
Sulfur free	Total sulfur
23 mg/l	79 mg/l

Notes on wine:

garnet red colour with bright reflections. Tertiary notes are predominant to the nose, liquorice in particular, immediately followed by tobacco. Floral notes such as violet are noticeable to the nose at a later stage, eventually crowned by fruity scents, plum in particular. The palate is sapid, with a defined and well-balanced suite of tannins. It leaves the mouth dry with a spicy aftertaste due to the long ageing in oak barrels. A Long-lasting bottle indeed. If paired with a meal, I would recommend consuming within 15 years. For meditation purposes, it can really last for decades.