



COME SE 2006

Vineyards

Castelnuovo

altitudine 230 mt esposizione sud est

Fermentation

Spontanea in tini di acciaio inox

Ageing

9 years in Slavonian oak barrels

Yield per hectare

30 q/l

Beginning of the harvest

2 September 2006

Bottling

16 March 2015

Production



3.911

bordeaux bottles (0.75l)

Grape variety



Merlot

100%

| | |
|--------------------|----------------------|
| Alcool | Total acidity |
| 15 % | 5,1 g/l |
| Sulfur free | Total sulfur |
| 12 mg/l | 57 mg/l |

Notes on wine:

bright ruby red colour with a slight garnet rim. Small red berry fruits stand out to the nose, including currant, raspberry and wild strawberries, followed by floral scents, most notably acacia flowers. The final gives tertiary hints, liquorice in particular. The palate is rich, harmonious, 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.