



## COME SE 2008

### 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 ql

### Beginning of the harvest

8 September 2008

### Bottling

20 February 2019

### Production



**2.613**

bordeaux bottles (0.75l)

### Grape variety



**Merlot**

**100%**

<b>Alcool</b>	<b>Total acidity</b>
15,1 %	5,5 g/l
<b>Sulfur free</b>	<b>Total sulfur</b>
22 mg/l	68 mg/l

### Notes on wine:

bright ruby red colour with a slight garnet rim. Tertiary notes are predominant to the nose, including chocolate, roasted coffee and dry undergrowth leaves. Roasted almonds and dried apricots arise shortly afterwards, with cardamom seeds as a grand finale. The palate is round, 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.