



# COME SE 2007

## Vineyards

### Castelnuovo

altitudine 230 mt esposizione sud est

## Fermentation

Spontaneous in stainless steel vats

## Ageing

10 years in Slavonian oak barrels

## Production



**540**

bordeaux bottles (0.75l)

## Yield per hectare

30 q/l

## Beginning of the harvest

10 September 2007

## Bottling

19 March 2021

## Grape variety



**Merlot**

**100%**

Alcool	Total acidity
15,0 %	5,6 g/l
Sulfur free	Total sulfur
21 mg/l	70 mg/l

## Notes on wine:

Intense and brilliant ruby red color with slightly garnet nail. On the nose, predominant notes of red fruits, currants, blueberries, and wild strawberries. Followed by floral hints of camellia and lemon balm. On the finish, tertiary notes of licorice and coffee. Rich, warm, enveloping, and harmonious palate. Long persistence. Long-lasting bottle. If drunk while dining, it is recommended to consume within 15 years, if drunk while meditating we can wait for decades.