



COME SE 2009

Vineyards

Castelnuovo

altitudine 230 mt esposizione sud est

Fermentation

Spontaneous in stainless steel vats

Ageing

9 years in Slavonian oak tonneau

Yield per hectare

30 q/l

Beginning of the harvest

10 September 2009

Bottling

20 March 2021

Production



540

bordeaux bottles (0.75l)

Grape variety



Merlot

100%

Alcool	Total acidity
15,0 %	5,4 g/l
Sulfur free	Total sulfur
19 mg/l	53 mg/l

Notes on wine:

Intense and brilliant ruby red color with garnet undertones. On the nose, ripe black fruit notes of blackberry, plum, and blueberry stand out, followed by hints of acacia flowers. Towards the end, tertiary notes emerge with salty caramel and pepper notes. The palate is rich, warm, enveloping, and harmonious with silky tannins. Long persistence. A wine with a long aging potential. If enjoyed while feasting, it is recommended to consume it within 15 years, but if sipped while contemplating, we can expect it to last for decades.