



COME SE 2011

Vineyards

Castelnuovo

Altitude 230 meters, southeast exposure.

Fermentation

Spontaneous in stainless steel tanks.

Ageing

9 years in Slavonian oak barrels

Yield per hectare

30 q/l

Beginning of the harvest

12 September 2011

Bottling

8 June 2022

Production



600

bordeaux bottles (0.75l)

Grape variety



Merlot

100%

| Alcool | Total acidity |
|-------------|---------------|
| 15,00% | 5,3 g/l |
| Sulfur free | Total sulfur |
| 19 mg/l | 65 mg/l |

Notes on wine:

Intense and brilliant ruby red color with a slightly garnet nail. On the nose, red fruit notes prevail, sour cherry, and strawberry grape. Floral scents follow, especially the scent of violet and rose. On the finish, tertiary notes stand out, where salted caramel and roasted peanuts stand out. Rich, warm, enveloping, harmonious palate with silky tannins. Long persistence. Long-lived bottle. If drunk while eating, it is recommended to consume within 15 years, if drunk while meditating, we can wait for decades.