



COME SE 2012

Vineyards

Castelnuovo

Altitude 230 meters, southeast exposure.

Fermentation

Spontaneous in stainless steel tanks.

Ageing

9 years in Slavonian oak tonneau.

Production



666

bordeaux bottles (0.75l)

Yield per hectare

30 q/l

Beginning of the harvest

9 September 2012

Bottling

8 June 2022

Grape variety



Merlot

100%

Alcool	Total acidity
15,00%	5,1 g/l
Sulfur free	Total sulfur
21 mg/l	69 mg/l

Notes on wine:

Intense and brilliant ruby red color with a slightly garnet nail. On the nose, notes of fruit such as fig, blueberry, blackberry prevail, with a hint of acacia honey. Elegant spicy notes follow, reminiscent of strudel, such as cinnamon, baked apple, sultanas, and butter. Rich, warm, enveloping, tannic, and harmonious palate. Long persistence. Well-balanced tannins attributable to a very long aging in wood. Long-lived bottle. If drunk while eating, it is recommended to consume within 15 years, if drunk while meditating, we can wait for decades.