

**Line:**

Le Conterie - Private Collection

**Time of harvest:**

Second and third decade of September

**Appellation:**

Vino Rosso I.g.t. Trevenezie

**Vintage:**

2021

**Variety:**

75% Merlot; 15% Refosco d.p.r.;  
10% Cabernet Franc

**Aging:**

for 14 months in 225 l.  
French oak wood barrels



Alcohol content: 13.5%

## Vinification and aging

Further to the meticulous care received in the vineyard for the entire season, the time comes to actually harvest the grapes. Each variety is harvested and fermented separately. As soon as they get to the winery, the grapes are macerated in stainless steel tanks for 5 to 7 days at a fermentation temperature between 28 to 30°C where direct contact with the skins ensures that the must is enriched by all the organoleptic properties contained in them. Following maceration, the must is crushed lightly after which the alcoholic fermentation process - which started during the maceration process - is brought to completion. While it is stored in the winery, the must is decanted several times, favouring the natural clarification of the wine. When the time needed to obtain sufficiently clarified wine through decantation has elapsed, it is left to rest in French oak barrels for at least 12 months. It is removed from the barrels only when it has achieved the sensorial balance sought by the winemaker. At the end of the aging process in barrels, the various wines are then blended according to the percentages considered optimal by the sensorial assessment carried out by the oenologist to create a well-balanced and harmonious wine. Lastly, it is bottled.

## Tasting notes

In the glass, this wine features a deep ruby red colour with purple hues, typical of wines that age well. A rich bouquet of ripe red fruits, especially of cherries, is conveyed to the nose, mixed with delicate floral notes dominated by violets. This wine is elegant to the palate with a pleasant acidity and persistence that makes you want to taste it again.

## Pairings and serving tips

This wine pairs well with fine and very fine red meats, game, and medium-mature and mature cheeses. It is advisable to serve it at a temperature comprised between 16 to 18°C, preferably decanted 15-20 minutes beforehand to allow the wine to breathe, thus ensuring the best possible tasting experience.