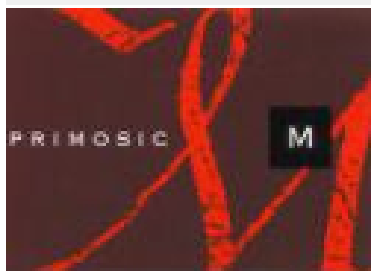


Collio Rosso Metamorfosis 2005



Area of production	Friuli Venezia Giulia, Doc Collio, Oslavia e San Floriano
Soil composition	Sandstone marl, rich in minerals with low organic content
Production	5800 Kg/Ha
Density system	4800-6500 plants/hectare (<i>Guyot</i>)
Grapes	Merlot Cabernet Franc Cabernet Sauvignon
Vinification	Manually harvested during the first decade of October. Destemmed, fermented in open-top vat with no temperature control. In the beginning the juice is pumped over the cap frequently. The wine is then racked and wood aged for 24 months. A bottle ageing follows for others 24 months.
Wine	Intense ruby colour, the aromas recall kirsch, resin, blackberries, wild-strawberry and morello cherry. Soft and warm in the palate, it has good tannin-acidity harmony and the long finish is remarkably fruity. Surely, this is an impressive wine with great ageing potential.
What we eat with it	Grilled red meat, game, Montasio 12 months.
Alcohol	13,90% vol.
Acidity	4,80 g/l
Residual sugar	3,50 g/l



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