

KREN

Wine Name: COLLIO DOC MERLOT

Appellation: Collio DOC

Municipality of Production: Cormons (Gorizia, Italy)

Grape Variety: Merlot

Soil Type: *Ponca* (marl and sandstone)

Training System: Guyot

Vine Density: 3,500 vines/ha

Average Vine Age: 50–60 years

Yield per Hectare: 50 q/ha (5,000 kg/ha)

Harvest: Hand-picked with careful selection of the grape clusters, late September.

Winemaking: Fermentation on the skins for approximately 25 days with frequent pump-overs. Aged for 8–10 months in French oak barriques with regular bâtonnage, followed by bottle ageing.

Tasting Notes: Ruby red in color. The bouquet is characteristic, with aromas of red berries, cherry, and black cherry, complemented by toasted and vanilla notes. On the palate, it is full-bodied and well-structured, offering a balanced harmony between softness and freshness. The finish is long and persistent.

Serving Temperature: 14–16°C (57–61°F)

Food Pairing: Perfect with cured meats and aged cheeses. An excellent match for game dishes.