



## Collio Rosso Cjarandon DOC

A very special red only released in excellent vintages. A Bordeaux blend of Merlot, Cabernet Sauvignon, and Cabernet Franc from a very small vineyard. The wines ages in a mix of new and used barrique for thirty months and then in bottle for twenty-four months. Black cherry, eucalyptus, and a long finish.

Wine exported to: Japan, Canada, Australia

## Most recent awards



**Grape Varieties:** 

60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc

Fermentation container: Stainless steel Type of yeast: Selected 25-30 °C (77-86 °F) Fermentation temperature: Length of maceration: 18/20 days Malolactic fermentation: Yes none Fining agent: Aging containers: Barriques Container size: 225 l 80% new - 20% second use Container age: Type of oak: Allier July Bottling period: 30 months Aging before bottling: 24 months Aging in bottle: Closure: Diam Cork Yineyard Organic: No Cjarandon Vineyard name: Vineyard location: Cormons, Friuli Venezia Giulia Vineyard size: 1 hectare (2.5 acres) Arenaceous marl Soil composition: Spurred Cordon Vine training:

Altitude:

180 meters (590 feet) above sea level

5,000 vines per hectare Vine density:

1.2-1.3 kg per vine Yield:

Southern, southeastern Exposure:

Years planted: 1989

30 years Age of vines:

Time of harvest: early October

First vintage of this wine: 1994

6,000 Total yearly production (in bottles):



## Tasting Notes and Food Pairings

Intense ruby red with subtle garnet reflections Tasting notes:

from the 4th year of cellar age, the nose is ample, intense and persistent, with excellent fruit and increasing complexity; on the palate, round, full,

intense, with a beautifully long finish.

Best served at 16-18 °C (60.8-64.4 °F). Serving temperature:

Flavorful first courses, red meat, seasoned cheese Food pairings:

Aging potential: 20 years

Alcohol: Alc. cont. 13.5% by vol.

Winemaker: Fabio Coser