



COLLIO RISERVA RUBEN 2016

Denominazione d'Origine Controllata
MERLOT AND CABERNET SAUVIGNON GRAPES

DOC area: COLLIO, Pradis hills near Cormons

Planted in: 1966, 1977 and 1993

Yield per hectare: 5,000 kg

Type of soil: marl and sandstone ("Ponca")

Training system: Guyot

Vine density: 4,500-5,500 plants per hectare

Harvest time: October 2016

Winemaking technique: after destemming, 30 days of maceration take place, with frequent pumping over on a daily basis. The wine is then aged in mid-sized casks for 24 months, before being blended in large barrels, where it remains until it is bottled.

Bottled in: late May 2019

Alcohol by volume: 15%

Serve at: 16°C – 18°C

Expected capacity for ageing: 15 years

Output: 3,000 bottles and 300 magnums

Sensory profile: it is ruby red with a complex bouquet featuring notes of raspberry, tobacco, blackcurrant, cardamom and vanilla.

Rich, full-bodied and slightly rugged due to the plentiful tannins, it has a warm, lingering finish.

Pairings: veal shanks with potatoes, game, braised meat and extra mature cheese.

The wine is not clarified or filtered, so it may contain natural sediment.

Like a ruby.

Passion, warmth and harmony. The vitality of life.
Dedicated to Ruben Picech.

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