



COLLIO ROSSO 2020

Denominazione d'Origine Controllata
CABERNET FRANC, MERLOT AND CABERNET
SAUVIGNON GRAPES



DOC area: COLLIO, Pradis hills near Cormons

Planted in: 1966, 1977 and 1993

Yield per hectare: 6,000 kg

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

Training system: Guyot

Vine density: 4.500/5.500 plants per hectare

Harvest time: late September/early October 2020

Winemaking technique: after destemming, 25 days of maceration take place, with frequent pumping over on a daily basis. The wine is then transferred to steel vats and large barrels (only in the case of the Merlot), where it remains until it is bottled.

Bottled in: end of May 2022

Alcohol by volume: 13.5%

Serve at: 16°C - 18°C

Expected capacity for ageing: 8 – 10 years

No. of bottles made: 5.500 bottles magnum 300

Sensory profile: balsamic, grassy and fruity notes, with hints of blackcurrant, wild berries, liquorice and blonde tobacco. It is full-flavoured and slightly rugged due to the young tannins, with a long finish.

Recommended pairings: grilled steak and roast beef.



The Cabernet Franc, Merlot and Cabernet Sauvignon grapes express themselves without overwhelming each other and find ideal balance as they unleash scents of blackcurrant, undergrowth, spices and cocoa.

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