

Tenuta Sant'Helena

COUNTRY
Italy

REGION
Friuli Venezia Giulia

APPELLATION
Collio DOC



"Venko" Collio Rosso 2017

VARIETALS

Merlot, Cabernet, Pinot Noir

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
2 hectares facing south-west	200 meters	Gentle hills	"Ponca" (Calcareous marl and sandstone)
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,600 vines per hectare	Guyot	25-30 years

CLIMATE

Protected by the Julian Alps and open to the Adriatic, the region enjoys a mild climate. In 2017, balanced weather and a dry, breezy season ensured healthy grapes, while late temperature shifts enhanced aromas.

HARVEST PERIOD

Hand-harvested during the second half of September.

VINIFICATION

A portion of the grapes undergo "appassimento" (drying method) for 8 weeks. Fermentation occurs in stainless steel.

AGING

Aged for 30 months in 30-60 hl Slavonian oak barrels.

FIRST VINTAGE PRODUCED

2007

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
13.5% Alc./Vol.	5.5 g/l, pH 3.49	0.6 g/l	29 g/l

TASTING & PAIRINGS

Appearance: Deep red tending to garnet.

Nose: Black berry scents, with hints of licorice and spice.

Palate: A warm, harmonious, and very long-lasting wine.

Pairings: Its remarkable structure pairs well with meat courses and aged cheeses.

Serving Temperature: 64-68°F



AVAILABLE FORMATS

750 ml



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