

Borgo Del Tiglio

COUNTRY

Italy

REGION

Friuli-Venezia Giulia

APPELLATION

Collio DOC



Rosso della Centa 2020

VARIETALS

100% Merlot

VINEYARD PHILOSOPHY

Hands-off

SIZE	TERRAIN
Approx. 1 ha facing southwest	Steep slopes
SOIL TYPE	CULTIVATION
Marl-sandstone mix ("ponca")	Guyot

CLIMATE

Temperate Collio with Adriatic influence.

HARVEST PERIOD

Hand-harvested.

VINIFICATION

Very delicate pressing, malolactic fermentation.

AGING

Aged for 24-36 months in small French oak barrels.

LONGEVITY

Excellent aging potential.

OF BOTTLES PRODUCED

600

ANALYTICAL DATA

ABV	TOTAL ACIDITY
14.0%	5.32 g/l, 3.54 pH

TASTING & PAIRINGS

Appearance: Deep ruby.

Nose: Abundant red and blue fruits, with vanilla, toffee, and roasted aromas.

Palate: Tight structure that opens in the glass.

Pairings: Grilled or roasted red meat, game, mushroom risotto, and aged hard cheeses.

Serving Temperature: 64-68°F



AVAILABLE FORMATS

750 ml



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