

# IL COLLE

EST. 1978

VISIONI  DI VITE



## Masello

### Colli di Conegliano Rosso D.O.C.G.

#### In the Vineyard

The grapes are Cabernet Franc, Cabernet Sauvignon, Merlot and Marzemino, harvested in the vineyards of Conegliano hills from the beginning to the half of October.

#### In the Cellar

Fermentation and Maceration for 20 days in steel tanks. It remains for three years in large oak barrels. After that, aging for one year in small French oak barrels, partly new, partly of second passage.

Aging for minimum 6 months in the bottle.

#### In the Glass

It shows a brilliant, deep, seductive color. It attracts attention with a softly aromatic pulp, fruity and vanilla scents, a velvety body and a persistence that recalls cocoa and spices. It is harmonious and the taste and smell are perfectly blended.

A proper stay in the bottle will further enhance the already exclusive characteristics.

**IL COLLE** Azienda Vitivinicola S.r.l.  
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#### Essential Technical Data

**Location:** Hills of Conegliano, South-West exposure.

**Soil / Terroir:** Clayey, calcareous and marly.

**Variety / Cultivar:** Cabernet Franc e Cabernet Sauvignon, Merlot, Marzemino.

**Average Vine's Age:** 15 years.

**N° of Stumps x Ha:** 4.200.

**Average Production x Stump:** kg 2,0.

**Yeald hl x Ha:** 50-60.

**Totaly Acidity:** 5,20–5,60 g/l.

**Alcohol content:** 13,5%.

**Residual Sugars:** 2,0 g/l.

**P.H.:** 3.70–3.80

**To be served at:** 18-20 °C. Uncork some hours before service.

**Shelf-life:** 5 years and more.

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