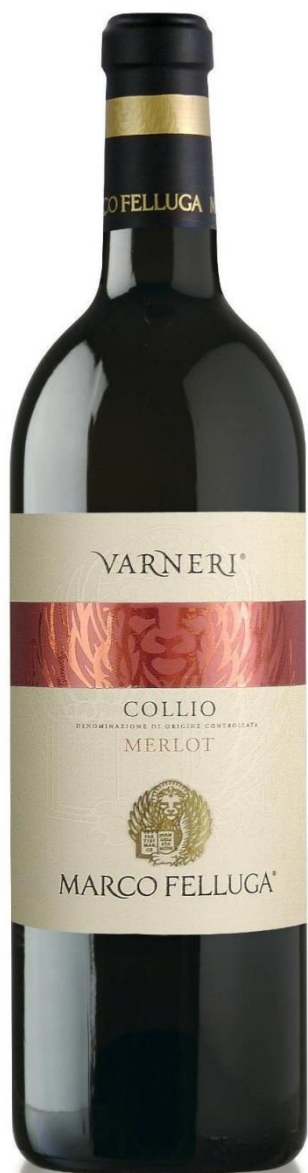




MARCO FELLUGA®

COLLIO MERLOT VARNERI



Name	The etymological roots of the word "Varneri" can be traced back to the Friulano word "neri", meaning "black", which has always been synonymous with red wine.
Appellation	DOC Collio
Production Area	Village of Farra d'Isonzo, San Floriano, Cormons in the Collio DOC. Elevation: 80 meters, 250 meters and 80 meters above sea level.
Grape Varietals	Merlot. Even if it's not a native grape varietal, the Merlot is part of the Friulian wine tradition since a long time, having been imported in Friuli in 1880.
Type of Soil	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Winemaking	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
Aging	Twelve months in both big and small oak casks, followed by a refining period of approximately six months in the bottle.
Colour	It has a deep red colour with light garnet tones.
Aroma	On the nose it is fresh and fruity with scents reminiscent of red-berry jam and cherries.
Taste	In the mouth, it is rich and harmonious with a long finish.
Bottle Sizes	0,75 l