



MARCO FELLUGA®

## COLLIO ROSSO CARANTAN



<b>Name</b>	The wine's name, Carantan, comes from a very old word in Friulano dialect, ponca, which refers to the marl and stratified sandstone that make up the fine-grained, crumbly soils characteristic of the Collio appellation.
<b>Appellation</b>	DOC Collio
<b>Productin Area</b>	Village of Farra d'Isonzo in the Collio DOC. Elevation: 80 meters (263 feet) above sea level.
<b>Grape Varietals</b>	Merlot, Cabernet Sauvignon
<b>Type of Soil</b>	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.
<b>Vine Training System</b>	Guyot
<b>Harvest</b>	All hand picked
<b>Winemaking</b>	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
<b>Aging</b>	After aging in small oak barrels for eighteen to twenty months, the wine was bottled and aged in the cellar for approximately one year.
<b>Colour</b>	The wine is deep red with garnet tones.
<b>Aroma</b>	Intense, complex nose with a pronounced fruitiness—hints of raspberries, black cherries, and delicate spices.
<b>Taste</b>	In the mouth, the wine is rich and complex with lots of berries and cherries.
<b>Bottle size</b>	0,750 l - 1,5 l – 3,0 l