

# LA CASTELLADA

## *Rosso della Castellada*

Product:	Rosso della Castellada
Vintage:	2001
Appellation:	Collio DOC
Country:	Italia
Region:	Friuli-Venezia Giulia
Commune:	Gorizia, Oslavia
Variety:	85% Merlot, 15% Cabernet Sauvignon
Average of Vineyards:	50% 49yrs, 50% 4yrs
Soil Type:	Predominantly clay and marl
Elevation:	180meters above sea level
Exposition:	South and northwest
Harvest Date:	29th September
Average Yield:	4,5 tons per hectare
Harvest style:	manual
Fermentation Method:	0 days of maceration (alcoholic fermentation) in big Slavonian oak fermentators with natural yeasts
Duration and Aging Method:	12 months in barriques, 24 months in big Slavonian oak casks refined in stainless steel vats
Bottling:	without filtration
Alcohol Content:	13%
To be served:	17-18°C
	Vino Slow guida Slow Wine 2013 92 pts Robert Parker's Wine Advocate



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