

DE CORONIS  
LAGO DI CORBARA DOC  
MERLOT



*Castello di Corbara - Le Torri*

DE CORONIS

2019



CASTELLO DI  
CORBARA®

## DE CORONIS

LAGO DI CORBARA DOC

MERLOT

De Coronis is made exclusively from Merlot grapes harvested in the plot of land known in the ancient records as Villa de Coronis, whereby the name. The vineyard, with its green curving vines and its century-old oak trees, sets a poetic stage for one of the estate's most stunning views. This wine is made only after an excellent harvest and bottles are produced in a very limited number.

**NAME OF THE VINEYARD:** De Coronis (present-day Podere Corone).

**TYPE OF SOIL:** The vines grow on a gentle hillside, at 320 metres above sea level, facing south/south-west. This excellent location allows great ventilation and maximum exposure to the sun, for a slow and balanced ripening of the grapes. The soil, once a seabed in the Pliocene era, is medium-textured and rich in sand and seashells, which contributes to the wine's distinct minerality.

**GRAPE VARIETY:** 100% Merlot.

**VINIFICATION, MATURATION, BOTTLE-AGEING:** After careful harvest, the grapes are vinified at a controlled temperature of 25° to 28°C. The maceration phase, during which the juice is kept in contact with the grape skins, lasts 15 to 18 days. Following, the wine is moved to 500-liter French oak barrels, where it is kept to evolve for 16 months. After a final bottle-aging process of 7 to 9 months, the wine is ready to be enjoyed.

**SENSORY EVALUATION:** The colour is deep red, and the nose speaks of violets, tobacco, dark-fleshed fruits, and sweet liquorice. The rich taste, with its soft enveloping tannins, carries hints of plum, black cherry, and dark spices. Overall round and balanced, with a lingering aftertaste.

**FOOD PAIRING:** This wine is a heavenly match with juicy flavours, especially roasts, game, and aged cheese.