



MARCO FELLUGA®

COLLIO ROSSO CARANTAN



Name	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.
Appellation	DOC Collio
Production Area	Village of Farra d'Isonzo in the Collio DOC. Elevation: 80 meters (263 feet) above sea level.
Grape Varietals	50% Merlot, 40% Cabernet Franc, 10% Cabernet Sauvignon
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. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
Vine Training System	Guyot.
Plant Yield	About 0.75 kilograms per plant (1-1/2 pounds).
Harvest	All hand picked in mid October.
Winemaking	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
Aging	After aging in small oak barrels for eighteen to twenty months, the wine was bottled and aged in the cellar for approximately one year.
Tasting Notes	The wine is deep red with garnet tones. It has an intense, complex nose with a pronounced fruitiness—hints of raspberries, black cherries, and delicate spices. In the mouth, the wine is rich and complex with lots of berries and cherries.
Alcohol	13.7 %
Residual sugar	1.0 grams/liter
Total acidity	4.6 grams/liter
Bottle sizes	750 ml - 1.5 liters - 3 liters