



PICÈCH
le vigne del Ribel

COLLIO ROSSO 2022

Denominazione d'Origine Controllata
CABERNET FRANC, MERLOT AND CABERNET
SAUVIGNON GRAPES



DOC area: COLLIO, Pradis hills near Cormons

Planted in: 1966, 1977 and 1993

Yield per hectare: 6,000 kg

Type of soil: marl and sandstone ("Ponca")

Training system: Guyot and spurred cordon

Vine density: 4,500/5,500 plants per hectare

Harvest time: late September/early October 2022

Winemaking technique: after destemming, 25 days of maceration take place, with frequent pumping over on a daily basis. The wine is then transferred to steel vats and large barrels (only in the case of the Merlot), where it remains until it is bottled.

Bottled in: June 2024

Alcohol by volume: 14%

Serve at: 16°C - 18°C

Expected capacity for ageing: 8 – 10 years

No. of bottles made: 6.200 bottles Magnum 240

Sensory profile: balsamic, grassy and fruity notes, with hints of blackcurrant, wild berries, liquorice and blonde tobacco. It is full-flavoured and slightly rugged due to the young tannins, with a long finish.

Recommended pairings: grilled steak and roast beef.



The Cabernet Franc, Merlot and Cabernet Sauvignon grapes express themselves without overwhelming each other and find ideal balance as they unleash scents of blackcurrant, undergrowth, spices and cocoa.

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