



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Collio Rosso Cjarandon DOC

A very special red only released in excellent vintages. A Bordeaux blend of Merlot, Cabernet Sauvignon, and Cabernet Franc from a very small vineyard. The wine ages in a mix of new and used barrique for thirty months and then in bottle for twenty-four months. Black cherry, eucalyptus, and a long finish.

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**Wine exported to:** Japan, Canada, Australia

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

60% Merlot, 30% Cabernet Sauvignon , 10% Cabernet Franc

Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	25-30 °C (77-86 °F)
Length of maceration:	18/20 days
Malolactic fermentation:	Yes
Fining agent:	none
Aging containers:	Barriques
Container size:	225 l
Container age:	80% new - 20% second use
Type of oak:	Allier
Bottling period:	July
Aging before bottling:	30 months
Aging in bottle:	24 months
Closure:	Diam Cork



Organic:	No
Vineyard name:	Cjarandon
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	1 hectare (2.5 acres)
Soil composition:	Arenaceous marl
Vine training:	Spurred Cordon
Altitude:	180 meters (590 feet) above sea level

Vine density:	5,000 vines per hectare
Yield:	1.2-1.3 kg per vine
Exposure:	Southern, southeastern
Years planted:	1989
Age of vines:	30 years
Time of harvest:	early October
First vintage of this wine:	1994
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with subtle garnet reflections from the 4th year of cellar age, the nose is ample, intense and persistent, with excellent fruit and increasing complexity; on the palate, round, full, intense, with a beautifully long finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Flavorful first courses, red meat, seasoned cheese
Aging potential:	20 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser