

Castel ●●  
San ●●●●  
Mauro ●●

## ATAVO

**Designation:** MERLOT - IGP Venezia Giulia

**Year of production:** 2015

**Vinification:** from MERLOT grapes de-stemmed and crushed in flattened conical oak vats and applying NOE® (Nuovo Orcio Enofilo) system.  
Fermentative maceration for at least 15 days on wild yeasts.  
Drawn off and pressed in the NOE® (Nuovo Orcio Enofilo).  
Aged for 12 months.  
Bottled without stabilizers, fining agents and without filters.  
Ageing in bottles for at least 5 months before the wine is put on sale.

**Vineyard:** Castel San Mauro - South South-East, 150 - 200 m s.l.m.

**Vineyard age:** 15 years (5000 vinestock / Ha)

**Soil:** uniformly composed of marls and stratified sandstones of Eocen origin (50 million years old) which erosion has formed the typical clayey soil called FLISCH OF CORMONS, most commonly called PONCA

**Training system:** TRITON

**Average yield:** 40 quintals / Ha

**Harvest:** end of September, handmade in crates

**Analysis:**

Alcohol 13,30% vol.

Residual sugar 0,1 g/l

pH 3,53

Total acidity 5,90 g/l

Volatile acidity 1,0 g/l

Total SO2 20 mg/l

Free SO2 10 mg/l

**Bottle size:** 0,75 l – 1,5 l

CASTEL SAN MAURO  
Località Castel S. Mauro, 1 - 34170 Gorizia - ITALIA

Website: [www.castelsanmauro.it](http://www.castelsanmauro.it) | Email: [info@castelsanmauro.it](mailto:info@castelsanmauro.it) | Tel: +39 328 9158033