

TERRALSOLE

M A R I O B O L L A G

COLDORO MERLOT I.G.T. 2006



Our guiding principal here at Terralsole is that great wine is made in the fields, not in the cantina. This is why Mario chose our Terroir very carefully, balancing the characteristics of our two distinctly different Brunello Vineyards to produce wines that are elegant yet well-structured, and above all, balanced. Each vintage reflects the unique climate conditions of the year while maintaining the common thread of balance and elegance that have come to define Terralsole wines.

Soil composition: clay soil with mixed marl, rich in shell deposits, excellent drainage

Vineyard locations: Southeast of Montalcino

Average elevation: 350 meters

Density of vines: 5.500/ha

Growth system: balanced unilateral cordon

Grape varietal: 100 % Merlot

Harvest: Selected grapes are picked by hand and placed in small crates with holes for ventilation. They are unloaded directly into the de-stemmer and fall gently into the vats thanks to the cellar design, exploiting the force of gravity.

Vinification: Medium extraction in contact with the marc with frequent pump-overs during the initial fermentation. Great attention is paid to temperature control. Temperature never exceeds 27° C and is allowed to descend gradually before the separation of the wine and grape marc.

Aging in wood: Only French oak is used from the Tronçais/Allier forest. 18 months in classical barriques (225L capacity)

Bottle aging: At least 24 months in an isolated and air conditioned area of the cellar.

Colour: intense ruby, very clean.

Bouquet: intense bouquet with both floral and dark fruit notes.

Flavour: soft and harmonic, fat and pleasurable, full bodied.



1.5 Lt 75 ml

Alcohol by volume: 14%

Total acidity: 6.0 g/l

Total dry extract: 31,83 g/l

pH: 3,46

Total polyphenols: 4.169