



## CUMINS – Picolit Doc Collio

### GENERAL DATA:

**Vineyard:** Cumins located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and clay

**Grape:** Picolit.

**Vines per hectare:** 5000.

**Type of cultivation:** Guyot.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes. The grapes are dried for about 30 days. After this period, pressing and subsequent cleaning of the must through settling are carried out. The fermentation takes place in Allier Barriques at a controlled temperature of 20°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

### ORGANOLEPTIC CHARACTERISTICS:

Its color is an intense straw yellow. On the nose it is very delicate, fine, resembling flowers, almond, peach, acacia and chestnut.

On the palate it is complex, velvety, elegant and has a very long finish.

### FURTHER INFORMATION:

**Drink with:** it is a “meditative” wine. It can be served with fois-gras, non matured cheeses, cakes with jam (if not too sweet).

**Longevity:** 15-20 years.

**Serve at:** 12-13°C.

### PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintage 2001

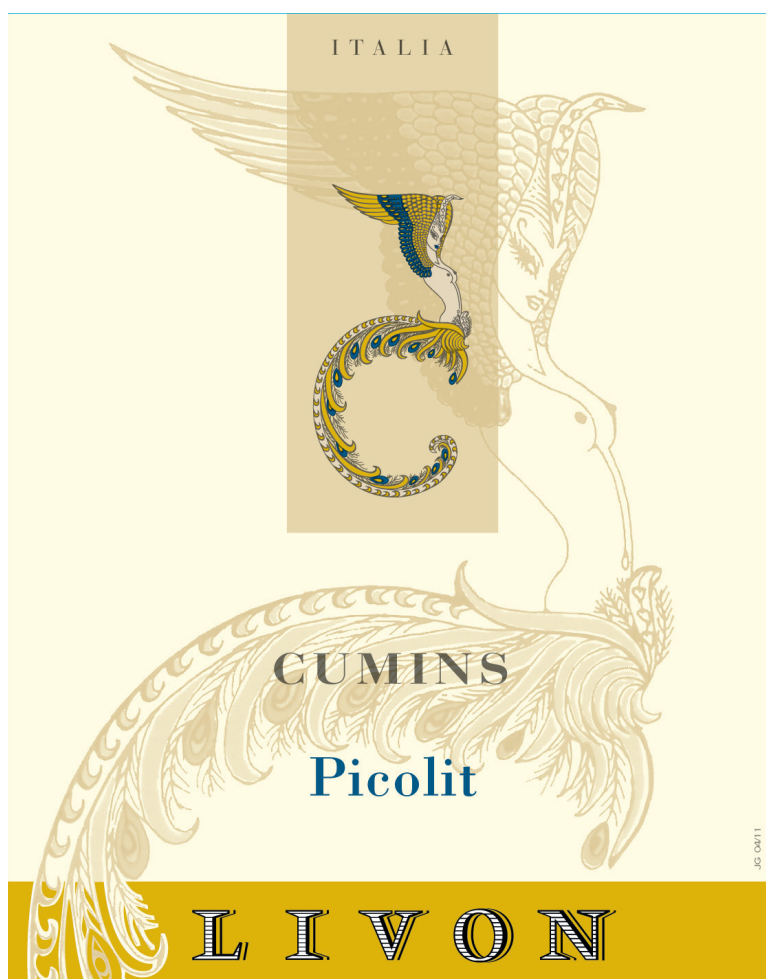


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Aziende Agricole Livon • Via Montarezza, 33 – Dolegnano • 33048 (Udine) Italy  
Tel: +39 0432.757173 • Fax: +39 0432.757690 • [info@livon.it](mailto:info@livon.it)