



TIAREBLÙ – Merlot e Cabernet Sauvignon IGT



GENERAL DATA:

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

Kind of ground: Marl.

Grape: Merlot and Cabernet Sauvignon.

Vines per hectare: 7000.

Type of cultivation: Guyot.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by fermentation at a controlled temperature of 20°C on the skins for eighteen days. There follow 18 months of Barrique maturing at a constant temperature of 20°C. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Its color is bright red with garnet reflections. On the nose it is intense, full and fragrant, recalling raspberries and blackberries. On the palate it is dry, full-bodied, tannic, harmonic, tasty, with a very long finish.

FURTHER INFORMATION:

Drink with: mature cheeses, grilled red meat, and game cooked in various ways.

Longevity: 18–20 years.

Serve at: 17–18°C.

PRIZES AND AWARDS:

-  TRE BICCHIERI “Gambero Rosso” 2004:
Vintage 2000
-  DUE BICCHIERI “Gambero Rosso”:
Vintages 2004 – 2005 – 2007
- “Migliori vini italiani – Luca Maroni”:
Vintages 1999 – 2002 – 2005 – 2007
-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:
Vintages 1997–2000–2001–2002–2003–2004–2005–2007

AZIENDE AGRICOLE
L I V O N



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