



## TIAREMATE – Merlot Doc Collio



### GENERAL DATA:

**Vineyard:** TiareMate located at Ruttars in municipal administration of Dolegna del Collio.

**Kind of ground:** Marls and clays.

**Grape:** Merlot.

**Vines per hectare:** 7000.

**Type of cultivation:** Guyot.

### VINIFICATION AND REFINING:

The grapes are harvested entirely by hand using boxes, gentle destemming followed by fermentation at a controlled temperature of 20°C on the skins for fifteen 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 garnet red tending to purple. On the nose it is full and fragrant, with a scent of raspberries, blackberries and blueberries.

On the palate it is dry, full-bodied, harmonic, tasty, with a slight herbaceous flavor and a very long finish.

### FURTHER INFORMATION:

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

**Longevity:** 18–20 years.

**Serve at:** 17–18°C.

### PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintages 2000–2001–2002–2003–2005–2006–2007

AZIENDE AGRICOLE  
L I V O N



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