



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.

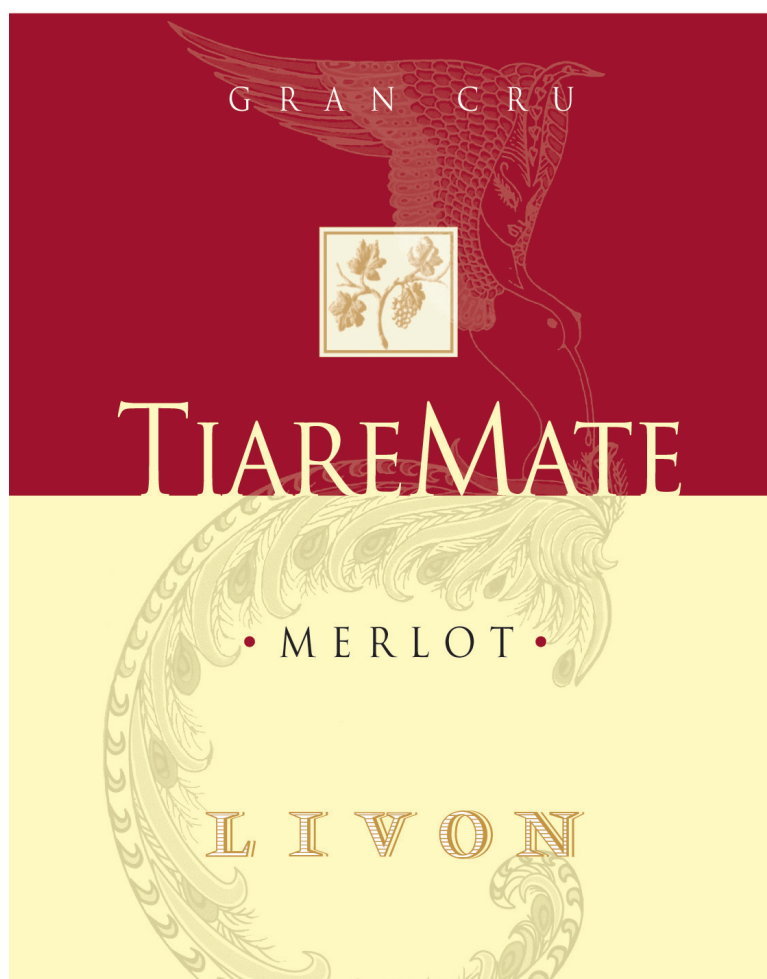
PRIZES AND AWARDS:

-  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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