



CLASSIC LINE

MERLOT – Doc Collio

GENERAL DATA:

Vineyard: located in the municipality of Dolegna del Collio

Kind of ground: Marl and Clay

Grape: Merlot

Type of cultivation: Cordon trained

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by a fermentation at a controlled temperature of 23°C on the skins for eighteen days. 30% of maturing takes place in Allier barriques, 70% in steel tanks at a constant temperature of 16°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:

A ruby red color, it has a fruity bouquet recalling raspberries, blueberries, liquorice and spices. On the palate it is soft, full-bodied, with a long finish.

FURTHER INFORMATION:

Drink with: tasty pasta dishes, white and red meats, stews and game.

Longevity: 5-7 years.

Serve at: 16-18°C.

AZIENDE AGRICOLE
L I V O N



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