



Pinot Grigio SV “Class” Ramato DOC Collio



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| Region: | Friuli-Venezia Giulia (Collio) |
| Varietal: | 100% Pinot Grigio |
| Vineyard: | Family-owned hillside single vineyard named “Class” |
| Soil: | Mostly marl and sandstone |
| Vines per Hectare: | 5000 |
| Vine Training: | Guyot |
| Altitude: | 1400 feet above sea level. |
| Total Production: | <i>Only</i> 500 cases. |
| Vinification Process: | Grapes are hand harvested sustainably in small boxes in October. Placed in a soft horizontal and carefully crushed, the must stays in contact with skins for 24 hours to naturally extract (Ramato) copper color. Must is then slowly fermented at 10°C for 24 days and after fermentation the wine is moved into large stainless-steel vats. A final refining in the bottle takes place for 6 months before release. |
| S.Q.N.P.I. (Organic) | As a priority for the next 5 years, the Azienda Agricola Livon started the process to be certified S.Q.N.P.I. For this reason, we are following the National Quality System for the Integrated Production that reduce at minimum chemical products, rationed fertilizers to keep with the natural biodiversity of our land. |
| Alcohol Content: | 12.9% |
| Residual Sugar: | 10 g/Liter |
| Color: | Beautifully intense copper color from skin contact. |
| Bouquet: | Intense strawberry fruit with citrus notes coming thru. |
| Tasting Notes: | Layers of peach fruit and tropical notes that layer in the back palate. Great structure-firm acidity but balanced by the natural minerality of the vineyard terroir. |
| Food Pairing: | Great as an aperitif, a variety of appetizers, and pairs well with bigger pasta, seafood, and white meat dishes. |
| Ageing: | 6-10 years |
| Serving Temp: | 55°F (13°C) |

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