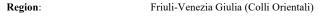


Pinot Grigio Colli Orientali Ramato DOC



Varietal: 100% Pinot Grigio

Vineyard: Family-owned hillside vineyards

Soil: Mostly marl and clay

Vines per Hectare: 4500 Vine Training: Guyot

Altitude: 1000 feet above sea level

Total Production: 1,700 cases

Vinification Process: Grapes are hand harvested sustainably 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 18 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: 12.59%
Residual Sugar: 10.6g/Liter

Color: Soft copper/peach color

Bouquet: Freshly strawberry fruit with vanilla undertones.

Tasting Notes: Round notes of cherry and peach that coat the palate.

Finishes clean with great structure and minerality

Food Pairing: Great as an aperitif, with light appetizers, and pairs well

with pasta and seafood dishes.

 Ageing:
 4-5 years

 Serving Temp:
 55°F (13°C)





LIVON

Pinot Grigio