

AZ. AG. LIVON



The Company "Azienda Agricola Livon" was founded in Dolegna del Collio early in the 1960's, coinciding with the creation of the "D.O.C. Collio" region. The two sons, Valneo and Tonino Livon, have brought the winery to great levels and the estate now includes 385 acres of vineyards and three cellars. Their labels are recognized worldwide by ERTE's masterpiece, the numeral "5". He then incorporates the mirror image to represent the letter "C" for Collio on the wine label. The younger son, Tonino plays an important role in the viticultural aspect. Since the mid-eighties the Livon family has worked extensively on its vineyards with the primary goal being aimed at reducing production yields in order to maximize the quality of the fruit. To best achieve that goal, Antonino decides to completely alter the layout of the vineyards. Livon pioneered what was then a very forward-thinking approach toward vineyard management. This included shorter pruning, the application of more organic means and high-density plantings (greater number of vines per acre). This was adopted along with the introduction of integrating indigenous plants onto their land, the use of organic intervention to cure infections, maintaining low grape yields per vine and the construction of three great wine cellars for the development of the wine. This was the start of a long-term commitment and of a vision that has become highly regarded in some wine circles as the latest genesis of the wine industry. Even today we still find great resistance toward promoting and constructing high-density vineyards. This is primarily due to the exorbitant initial investment in equipment and the amount of labor involved in the planting of the sheer number of vines. However, the benefits from this practice are self-evident and are duly reflected in the character of the finished product. Planting up to four times the "standard" number of vines per acre allows for the reduction in the yield per vine to less than two pounds of grapes per vine, and in some cases as little as one pound of grapes. This gives the vines many advantages including being stronger and healthier which result in the development of the highest quality fruit. Being stronger and healthier means the vines are less susceptible to diseases or infection. The welcomed result has been that the ripened grapes are of exceptional quality and even in an off vintage the grapes have displayed superb character. Due to the unique terroir of Friuli (Collio and Collio Orientali del Friuli) white wines can be made to develop with ageing potential much like the nobler reds. The Collio region lends to great structure, acidity and alcohol levels and these are the beginnings of the formula for great ageing potential. Livon divided their creation into three distinct philosophies; Classic, Cru and Gran Cru. The Cru Line continues to feature the individual vineyard wines. The apex of Livon's dedication is the Gran Cru.

PIGNOLO - CRU

“ELDORO VINEYARD”

REGION: Friuli

WINEMAKER: Rinaldo Stocco

VARIETAL: 100% Pignolo

COLOR: Vibrant ruby red

BOUQUET: Spicy and fruity with hints of blackberry and black cherry

TASTE: A full bodied and balanced wine with fresh fruit flavors, nice acidity and soft tannins

AGEING: 15 months in barrique followed by 8 months of bottle refinement

VINEYARD SIZE: 10 acres

CASES PRODUCED: 5,600 bottles

FOOD PAIRING: Roast meats especially pork, lamb and game

SERVING TEMP: 68° F (20° C)

