



Pinot Grigio SV “Braide Grande” DOC Collio



Region:	Friuli-Venezia Giulia (Collio)
Varietal:	100% Pinot Grigio
Vineyard:	15 acre family-owned single vineyard named “Braide Grande” Braide meaning “walled in” and Grande “grand” in local dialect
Soil:	Mostly marl and clay
Vines per Hectare:	4000
Vine Training:	Guyot
Altitude:	1200 feet above sea level.
Total Production:	Only 1800 cases.
Vinification Process:	Grapes are hand harvested sustainably in small boxes in mid-September. Placed in a soft horizontal press and carefully crushed, the must remains for 8 hours. 30% fermented in oak barrels and 70 % in stainless steel for approximately 8 months. Both are combined and left to age 6 months in the bottle 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:	13.5%
Residual Sugar:	3 g/Liter
Color:	Beautifully intense straw color.
Bouquet:	Elegant floral and spice characters reflecting cinnamon and nutmeg.
Tasting Notes:	Layers of apricot fruit that layers in almond and nutmeg on the back palate. Great structure-firm acidity but balanced by the natural minerality of the vineyard terroir.
Food Pairing:	Great with all seafoods and pairs well with bigger pasta, and white meat dishes.
Ageing:	6-10 years
Serving Temp:	55°F (13°C)

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