



Pinot Grigio Colli Orientali Ramato DOC



Region:	Friuli-Venezia Giulia (Colli Orientali)
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)

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