

PINOT GRIGIO COLLIO DOC

2025 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

Straw yellow in colour. Fragrant bouquet, recalling scents of vanilla and lime flowers. Strong on the palate with a long finish. A great example of quality Pinot Grigio.

Vinification:

The grapes are harvested by hand and steeped in a cold horizontal press for eight hours. Fermentation takes place in steel tanks at a controlled temperature of 18°C. When the fermentation is over, the resulting wine remains in the same containers to mature for about five months at a constant temperature before fining and bottling. The wine is left in bottle for a prolonged period before release.

Grape Varieties: Pinot Bianco

Classification: DOC Collio | **ABV:** 13.5% | **Closure:** Natural Cork