

AZIENDE AGRICOLE  
LIVON



Dorino Livon acquired his first vineyards in the Collio hills in 1964, and slowly, plot by plot expanded his property thus establishing the Azienda Agricola Livon estate in Collio and the Colli Orientali del Friuli in the far north-eastern corner of Italy and gateway to Eastern Europe.

In the early 1980s, when Dorino's two sons, Valneo and Tonino, joined the company, it was decided that the wine production would be diversified by implementing two strategies: The Cru wines—in limited production from particularly suitable vineyards and crafted following highly regimented winemaking processes—and the Classici, a line of wines in larger quantities and a wider medium/high market segment.

The production and organizational principles that guided the strategy were: reduce the yields per acre; employ shorter pruning; increase the density of vines in the already existing vineyards; develop new vineyards with high density of plants per acre and finally; create two different wineries.

The winery and cellars known as *Masarotte* is where the Cru line is crafted and where the white wines age in barriques, while the cellars in *Vencò* are reserved for the production of reds.

The decade following the momentous decision to diversify production was characterized by fine-tuning and consolidation and welcoming Valneo and Tonino as the worthy successors of their father's rich legacy.

The years between 1992 and 1997 saw yet another strategically advantageous change for the company: Acknowledging that it was essential to remain competitive in the rapidly-changing and ever evolving market, the Livon family acquired three new estates: two of which - Villa Chiopris and Tenuta Roncalto - are located in Friuli, and Borgo Salcetano which is located in the Chianti Classico area, in Tuscany.

The winged woman is the unmistakable trademark of Livon wines sought after by those who want to relish both exceptional wine and the unique land behind it: Friuli, a blessed land where ancient native varieties of grapes unique in the world flourish, and where wine is not only a pleasure for the palate but also a centuries-old tradition.



Valneo  
Livon

Rossella  
Livon

Matteo  
Livon

Francesca  
Livon

Tonino  
Livon



## CLASSIC LINE

### PINOT GRIGIO – Doc Collio

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#### GENERAL DATA:

**Vineyard:** located in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and Clay.

**Grape:** Pinot Grigio

**Type of cultivation:** Guyot.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 64°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

#### ORGANOLEPTIC CHARACTERISTICS:

It is straw yellow colored with slight ash grey reflections.

It has a fragrant bouquet, recalling vanilla and lime flowers. On the palate it is strong with a long finish.

#### FURTHER INFORMATION:

**Drink with:** thick soups, white meat risotto, boiled white meat and chicken.

**Longevity:** 4-5 years.

**Serve at:** 54°F.



## BRAIDE GRANDE – Pinot Grigio Doc Collio

### GENERAL DATA:

**Vineyard:** Braide Grande located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and clay.

**Grape:** Pinot Grigio.

**Vines per acre:** 1600.

**Type of cultivation:** Cappuccina and Guyot.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. 30% of the fermentation takes place in Allier Barriques and 70% in steel at a controlled temperature of 50°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

### ORGANOLEPTIC CHARACTERISTICS:

Intense straw yellow color. It has a bouquet that recalls spices and flowers; on the palate it is dry, full bodied, almost rough with an aftertaste recalling nutmeg.

### FURTHER INFORMATION:

**Drink with:** starters based on fish, also with sauces. Main courses of fish and white meat, and fish.

**Longevity:** 6–10 years.

**Serve at:** 54°F.

### PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintage 2001–2003





Vigneto **MANDITOCAL** – Friulano Doc Collio

**GENERAL DATA:**

**Vineyard:** located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marls and clays.

**Grape:** Tocai Friulano.

**Vines per acre:** 1680.

**Type of cultivation:** Cordon trained for 40 years and Guyot.

**VINIFICATION AND REFINING:**

The harvest of selected grapes is carried out by hand using boxes and sent to the cellars where whole bunches are pressed. The must from the pressing, characterized by the absence of rotation of the press and by the slow, gradual increase in pressure, is put in a stainless steel tank for a light cold settling and after 24 hours, 50% of the product is distributed in steel barrels and 50% in Hungarian oak barriques chosen for alcoholic fermentation. After 8 months of refinement in barriques, characterized by a very fine wood and by a very light toasting of the fruit on the final product, the finished wine is bottled. The result is a wine of exceptional finesse, full bodied and with an intrinsic freshness guaranteed by good acidity which gives the wine its structure. The final note leaves all the flavors of the Collio region on the palate, as the wine comes from a vineyard which has excellent minerals and salinity.

**ORGANOLEPTIC CHARACTERISTICS:**

It is straw yellow in color with golden reflections. The bouquet is intense, recalling the leaves of the peach-tree and nutmeg.

On the palate it is rich, soft and has the typical aftertaste of bitter almond.

**FURTHER INFORMATION:**

**Drink with:** Italian starters, especially with cured ham (San Daniele); goes well with soups and pasta, salted fish, white meat in delicate, light sauces, and fresh soft cheeses.

**Longevity:** 10–15 years.

**Serve at:** 54°F.





## SOLARCO – Friulano e Ribolla Gialla Doc Collio Bianco



### GENERAL DATA:

**Vineyard:** located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and clay.

**Grape:** Friulano e Ribolla Gialla.

**Vines per acre:** 2200.

**Type of cultivation:** Guyot, Cappuccina.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

20% of fermentation takes place in Allier barriques, and the remaining 80% in steel tanks at a controlled temperature of 50–53°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about six months at a constant temperature. At the end of this period, the wine is assembled and bottled.

There follows a further long period of refining in the bottle

### ORGANOLEPTIC CHARACTERISTICS:

The wine has a golden yellow color; it has a bouquet which recalls the crust of fresh bread and vanilla. On the palate it is very fine, it recalls apples, acacia and tropical fruit.

### FURTHER INFORMATION:

**Drink with:** starters with smoked fish, seafood-soups or meat-soups; salted fish and white meat in general.

**Longevity:** 7 years.

**Serve at:** 54°F.

### PRIZES AND AWARDS:

-  DUE BICCHIERI “Gambero Rosso”:  
Vintage 2008–2009
-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S. :  
Vintage 2007–2008–2009
- **87 punti** “Migliori vini italiani – Luca Maroni”:  
Vintage 2009



## BRAIDE ALTE Gran Cru



### GENERAL DATA:

**Vineyard:** Braide Alte located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and clay.

**Grape:** Chardonnay, Sauvignon, Picolit, Moscato giallo.

**Vines per acre:** 3200.

**Type of cultivation:** Guyot, cordon trained.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in new Allier Barriques at a controlled temperature of 57°– 61°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

### ORGANOLEPTIC CHARACTERISTICS:

Intense straw yellow color, with golden reflections. The bouquet is intense, very complex, with spicy hints. On the palate it is warm, full-bodied, very elegant and complex. It evolves in the glass with the temperature changes.

### FURTHER INFORMATION:

**Drink with:** pasta dishes based on fish. Ideal with all substantial fish dishes (grouper, swordfish, stockfish in tomato sauce or other herbs), but it also goes very well with white meat and soft, fresh cheeses.

Served at a higher temperature ( 60°F) it is also excellent with lamb, roast kid and grilled meat.

**Longevity:** 10–15 years.

**Serve at:** 54°F.

### PRIZES AND AWARDS:

- 🍷🍷🍷 TRE BICCHIERI “Gambero Rosso”:  
Vintages 1996–1997–1998–2000–2007–2008
- 🍷🍷🍷🍷🍷 CINQUE GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintages 1998–1999–2000–2001–2002–2003–2004–2005  
2006–2007–2008
- “Migliori vini italiani – Luca Maroni”:  
Vintages 1998–2000–2001–2002–2003–2004–2005–2006–2007–2008
- ★★ ★ TRE STELLE “I vini di Veronelli”:  
Vintages 2007–2008.