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AL
AL MONTE
DI LIVIO



L I V I V S

L I V I O

Dedicated to Livio, founder of winery. **Livio** a classic method well-balanced pleasantly fresh and crisp. Perfect for any occasion. Only the finest Chardonnay, Vespaiole and Pinot Grigio grapes from the best vineyards, it will take almost 24 months of refinement on yeasts before this wine is ready. In other words, no limits, a constantly evolving value. No compromises, no concessions.

Classification

Classic method sparkling wine

Grape varieties

50% Vespaiole
25% Pinot Gris
25% Chardonnay

Production zone

Vineyards of Breganze and Colceresa (VI)

Effervescence

Fine and persistent

Colour

Brilliant straw yellow with golden hues

Nose

Intense and elegant with hints of tropical and exotic notes

Palate

Full-bodied, with excellent freshness

Serving temperature

4° - 6° C

Alcoholic content

12% vol

Pairing

Ideal as an aperitif and in pairing with all fish dishes

Formats

750ml



Al Monte di Livio Soc. Agr. S.S.

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