



ELDORO – Pignolo Doc Cof

GENERAL DATA:

Vineyard: Eldoro located in the municipality of San Giovanni al Natisone.

Kind of ground: Clay.

Grape: Pignolo, indigenous grape of Friuli.

Vines per hectare: 7100.

Type of cultivation: Guyot.

VINIFICATION AND REFINING:

Grapes are harvested late September beginning of October, by hand using boxes; gentle destemming followed by fermentation at a controlled temperature of 24°C on the skins for fifteen days. There follow 15 months of maturation in wood at a constant temperature of 18°C.

At the end of this period, the wine is bottled.

There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Its color is a lively ruby red. On the nose it is vinous, fruity, discreet, with hints of cherry, blackberry and spicy notes.

On the palate it is harmonious and has smooth tannins and a good acidity that makes the wine suitable for long aging too.

FURTHER INFORMATION:

Drink with: roasted meats, especially pork, lamb, goat and game.

Longevity: 10–15 years.

Serve at: 17–18°C.

PRIZES AND AWARDS:

-  DUE BICCHIERI “Gambero Rosso”:
Vintage 2006



Eldoro was dedicated by Tonino and Valneo Livon to their parents Elda and Dorino, founders of the winery, on the occasion of their Golden Wedding anniversary (in Italian “Nozze d’Oro”). The name matches their initials, at the same time suggesting something precious.

AZIENDE AGRICOLE
L I V O N



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