



- Winery established in 1966 by the Collavini family
- Located in Friuli, in North East Italy, the home of great Italian Pinot Grigio
- Collavini was a trend-setter and one of the first to take Friulian wines abroad
- One of the first to believe in Pinot Grigio fermented off the skins. This creates a fresh, lively and aromatic wine. This remains the house style to this day.

## VILLA CANLUNGO DOC FRIULI PINOT GRIGIO 2019

**DOC ZONE** – Friuli Collio

**TERRITORY OF PRODUCTION** - Lowland of the Region

**HARVEST PERIOD** – September 2019

**HARVEST REPORT** – In 2019, colder temperatures in the early Spring along with a winter drought delayed early sprouting and the growth of the shoots. Bud burst & flowering commenced in early June. Fortunately, thanks to the high summer temperatures, we witnessed a rapid growth of the bunches recovering part of the negative gap observed at the beginning of the season. The harvest began in the first days of September. From a qualitative point of view, the 2019 grape harvest was characterized by an accumulation of sugars in the berries above the average and a total acidity less than the historical one. A good vintage!

**WINE** –The wine has a straw yellow colour with copper highlights. The nose offers flowery notes and a characteristic hints of citrus fruits. The palate is well balanced, silky, savoury and elegant.



**FUN FACT**— The Dachshund dog on the label was the family dog and ruled the house and winery. Named after a local variety Ribolla Gialla, RIBOLLA soon won Manlio Collavini’s heart and he immortalized her by placing her on the label.

PRODUCT	FORMAT	LCBO CSPC	RETAIL	LICENSEE
COLLAVINI PINOT GRIGIO	750 mL	33340	\$15.00	\$13.14
COLLAVINI PINOT GRIGIO	1500 mL	620617	\$26.50	\$22.95