

Italian wines in the world: Al Monte di Livio's Borgo

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Borgo

Color: white

Year of production: 2018

Price: 8,00 euros

Annual production: 7000 bottles

Denomination: Vino Spumante Brut

Aging: 8 months in stainless steel

Grapes: 55% Pinot Grigio 40% Vespaiolo 5% Chardonnay

Father Livio was far-sighted in his determination, linked both to tradition and knowledge, but driven to innovation by those who had the good fortune to interpret his values: his family. The Borgo (Italian word for village) is a place where you can share experiences and things, the Borgo is formed around an ancestor, a forefather who began to give life to a dream, The Borgo is where families grow full of love for the territory that surrounds them.

The sparkling wine Spumante Borgo is a perfect synthesis of all these concepts, because it brings together international grapes such as Chardonnay and Pinot Grigio to a representative of this area and of the peasant culture: the Vespaiolo grape. The result is the harmony of a sparkling wine enveloping in balance and proud of its origins, bringing with it all the flavors of a village and the people living there. The nose can deceive, full of light nuances of fruit and wild flowers, but you should leave it in the glass after the explosion of effervescence, only then it begins to dialogue with oxygen and brings to the nose a good complexity and a really interesting amplitude. The entrance to the palate is elegant, but determined in its body which wants to bring out the good agronomic management of the company, so strongly interpreted by Mr. Livio's heirs, having never for a moment abandoned the teachings of their father.

The taste of the Borgo is definitely full and enveloping, full of pleasantness that enhances its ease of drinking also for correct acidity and for a savory finish, marked by an excellent length. A tribute to the origins of this winery is what this sparkling wine is. We wanted to open it as an aperitif to immediately notice its transversality, combining it with a risotto with wild asparagus and then continuing with

the creamed cod and closing our eyes we immersed ourselves in a lively village, welcomed by the smile of its founder.

Company Profile

The winery Al Monte di Livio is located in Colceresa, Vicenza, overlooking the hills of Breganze, an area renowned for its viticultural vocation. The vineyard surface covers 10 hectares and the grapes are homegrown. This is where the passion for the production of wines embodying the history and the flavours of this territory originated. Here, following Livio's values and teachings, the second generation of the Seganfredo family carries on the work in the name of tradition and innovation. The soils are characterized by the presence of volcanic rocks both sedimentary and with basic chemism. The soil structure is of medium texture with some medium fine areas and a moderately rapid drainage capability. The soil permeability is medium-high with low limestone content (<5%) and common to low skeleton content (5-15%). The soil goes from deep to less deep, with fine texture, gravelly or medium poor skeleton, neutral and non-calcareous reaction, with good to medium drainage. The vineyards are between 20 and 30 years old with 1900/2000 strains per hectare, whereas the new plantings have 3500/4000 strains per hectare. The vines are cultivated according to Guyot and double Guyot methods. Each vineyard has its own characteristics in terms of exposure, altitude and soil composition which make it unique. These are the optimal characteristics for the generous and selected Al Monte di Livio wine production.

Al Monte di Livio

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