



EUGENIO
COLLAVINI

Collavini Winery, founded in 1896, is a family-owned estate located in the Friulian hills. Combining tradition, terroir, and innovation, Collavini produces exceptional wines that reflect the rich history and passion of the family. Fourth generation Luigi and Giovanni Collavini, guided by the wisdom of their father Manlio, share a profound passion for crafting wines that reflect the essence of the Friulian landscape.



Manlio Collavini has always loved dogs, a passion he took from his mother, Dirce. After owning many big dogs, he chose a rough haired dachshund and called it Ribolla. They loved each other deeply, and he always kept her in his arms when he was at home. Ribolla lived for 18 years and when she died, Manlio decided to insert her portrait on Collavini's wine labels in memory of this great friendship





Broy

The Friulano and Chardonnay grapes are part-raised in a ventilated drying room while the Sauvignon is pressed separately after brief skin contact and chilled to block fermentation. When the

grapes are sufficiently concentrated, the musts are blended and fermented partly in steel and partly in barriques. Maturation on the fine lees continues until the spring of the second year after the harvest. Finally, the wine goes into bottle at the beginning of summer.

Lustrous straw with pale greenish highlights. Intense, lingering aromas of ripe tropical fruits, acacia honey, orange peel and summer flowers. Powerful, long, soft-textured and warm, nicely balanced by freshness and minerality. Pair with fish, either oven-baked or served in sauce, truffle risotto and moderately mature cheeses.

Tre Bicchieri Award Winner Vintages:
2021 - 2020 - 2019 - 2018 - 2017
- 2015 - 2014 - 2013 - 2011 - 2010
- 2007 - 2006 - 2004



T-Friulano

Straw yellow with greenish highlights when young. A penetrating fragrance of spring flowers introduces the distinct note of almonds typical of the variety, which is echoed on the dry, full-bodied palate with its rounded flavor and long aromatic length.

A classic aperitif that can also be served with fish or asparagus-based starters, spring soups and pasta.



IL Grigio Spumante di Qualita

The secondary fermentation of this sparkler takes place in vertical pressure tanks in the spring. The wine remains on the lees for five to six months.

The extended yeast autolysis of this Martinotti method is Grigio Spumante's seal of quality.

Persistent mousse with steady streams of tiny bubbles. Fresh, fragrant golden delicious apples, pears and warm crusty bread usher in a harmoniously rounded, faintly aromatic palate with a hint of citrus and very long length. A classic aperitif that can also partner fish or cold cuts.



Villa Canlungo Collio Pinot Grigio DOC

Intense straw yellow with interesting copper highlights. The nose offers

flowery and characteristic sensations with hints of citrus fruits. In the mouth it is well balanced, silky and savory and elegance is the main feature. Ideal with all fish-based starters, pasta and white meats.



Pucino Refosco dal Peduncolo Rosso

Vibrantly intense ruby color with a distinct purplish rim. Freshness and warmth on the nose mingle with briary

fruit and raspberries that allow subtle hints of licorice to peek through. The frank, caressingly balanced palate is braced by a faint background note of herbaceousness. What emerges is an outstandingly fresh-tasting wine that successfully partners fish as well as meat.



Sustainable Wine