

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.



IL Grigo

This sparkling wine is a blend of Chardonnay and Pinot Grigio. Aged on lees for 5-6 months, it features a persistent mousse, fresh apple and pear aromas, and a hint of citrus.



Villa Canlungo Pinot Grigio Collio DOC

This wine originates from Collio, the premier appellation for Italian Pinot Grigio. The nose offers flowery sensations with hints of citrus fruits. Balanced, silky, savory and elegant with a lasting finish.



T-Friulano

Straw-yellow wine with spring flower and almond aromas. Its dry, full-bodied palate features a long, aromatic finish, making it a perfect aperitif or pairing with fish, asparagus, or pasta.



“Broy”

Collavini's signature white wine Broy, is a blend of part-raisined Friulano, Chardonnay, and Sauvignon, fermented in steel and barriques. With aromas of tropical fruit, honey, and flowers, it's a powerful, balanced wine with a long, soft finish. Pair with fish, truffle risotto, or mature cheeses. Multiple Time Tre Bicchieri Award Winner.



Pucino Refosco

A vibrant ruby wine with aromas of briary fruit, raspberries, and subtle licorice. Its fresh, balanced palate with a hint of herbaceousness pairs well with both fish and meat.