



Livernano
VITA AD UN BORGO ANTICO

The house of Casalvento is situated in the heart of the Chianti Classico region. Purchased in 1997 by visionary entrepreneur, Robert Cuillo and his wife, Gudrun, a complete restoration was undertaken, bringing the property back to its former beauty.

Situated 600 meters above sea level, the vineyards are the perfect combination of tradition and innovation: The fruit of the collaboration between the owners and internationally renowned enologist, Stefano Chioccioli. We spare no effort or expense in producing our wines – combining the history and ancient grapes of Tuscany with the most modern techniques and latest knowledge.

The first vineyards were planted 15 years ago, planting selected vines suited to our unique soils and microclimate at high densities, and pruning for exceptionally low yields.

In the ancient olive groves, new trees were planted and we now tend close to 1000 trees, all of native Italian varieties. The remaining 420 acres consist of beautiful mature woodland that surrounds the hamlet on all sides. Three houses have been completely redesigned and furnished with local antiques to accommodate guests.





“L’ANIMA” BIANCO IGT TOSCANA

Blend: Chardonnay, Sauvignon blanc, Gewürztraminer.
 Fermentation : Sauvignon (40%) fermented in stainless steel, 7 months on the lees. Chardonnay (55%) and Traminer (5%) fermented in 225 l barrels.
 Aging: inside the bottle for minimum 6 months.
 Tasting Note: One of Tuscany’s few high level whites, the L’Anima Bianco is a blend of barrel-aged Chardonnay, Sauvignon Blanc, and Gewürztraminer fermented in stainless steel. Superbly rich, complex, and elegant, its fragrant nose shows notes of flowers, fruits, and boisè. The palate is tangy, with refreshing acidity that is followed by a wonderful, lingering finish.
 Alcohol content: 13%



CHIANTI CLASSICO DOCG

Blend: 80% Sangiovese, 20% Merlot.
 Fermentation : fermented in stainless steel or wood tanks.
 Aging: inside 350 l barrels for 12 months. Minimum 6 months inside the bottle.
 Tasting notes: lively aromas of rich fruit.
 Alcohol content: 13,50%



CHIANTI CLASSICO DOCG RISERVA

Blend: 80% Sangiovese, 20% Merlot.
 Fermentation : fermented in stainless steel or wood tanks.
 Aging: inside 350 l barrels for 16 months. Minimum 6 months inside the bottle.
 Tasting Note: A venerable Chianti showing rich fruit and lively aromatics. 80% Sangiovese is complemented by 20% Merlot and careful oak-aging. Dense ruby-red in color. The nose is fruity and dense with the scents of rich red berries, spice and toasted notes. Its well-knit structure is smooth on the palate, with a perfect balance of tannins and acidity. Age-worthy, but can be enjoyed now with roasted meats and bean dishes.
 Alcohol content: 13,50%



“PURO SANGUE” ROSSO IGT TOSCANA

Blend: 100% Sangiovese.
 Fermentation: Fermentation inside 225 barrels or Wood tanks.
 Aging: inside 350 l barriques for 18 months. Minimum 6 months inside the bottle.
 Tasting Note: We believe in the superb quality of Tuscany’s indigenous grapes. Our Puro Sangue is pure Sangiovese, displaying classic black cherry and violet aromas, velvety texture and characteristic acidity. This wine is a perfect expression of the Chianti Classic terroir.
 Alcohol content: 14%



LIVERNANO ROSSO IGT TOSCANA

Blend: Cabernet 60%, Merlot 40%.
 Fermentation: Fermentation inside 225 barrels or wood tanks.
 Aging: inside 225 l barriques for 18 months. Minimum 6 months inside the bottle.
 Tasting Note: Livernano’s flagship wine is a blend of grapes from the best Cabernet Sauvignon, Merlot and Sangiovese parcels. Majestic and age-worthy, it offers rich, fruity aromatics and a powerful structure. Complex aromas of balsam and mint, with faint grassy nuances. The very fleshy, fruit-forward palate has fine tannins and a finish that develops impressively.
 Alcohol content: 13,50%



ROSÉ CASALVENTO

Blend: 100% Sangiovese
 Fermentation : fermented in stainless steel.
 Aging: Stainless steel.
 Soil: stones
 Trellis system: Candelabro (flat Alberello)
 Plants per hectare: 7000
 Harvest: mid October



CHIANTI CLASSICO DOCG

Blend: 80% Sangiovese, 20% Cabernet Sauvignon.
 Fermentation : fermented in stainless steel or wood tanks.
 Aging: inside 350 l barrels for 12 months.
 Minimum 6 months inside the bottle.
 Soil: stones
 Testing notes: possesses the lively aromatics and rich fruit.
 Alcohol content: 13,50%



CHIANTI CLASSICO RISERVA DOCG

Blend: 80% Sangiovese, 20% Cabernet Sauvignon.
 Fermentation : fermented in stainless steel or wood tanks.
 Aging: inside 350 l barrels for 16 months.
 Minimum 6 months inside the bottle.
 Soil: stones
 Testing notes: possesses the lively aromatics and rich fruit.
 Alcohol content: 13,50%



JANUS IGT

Blend: Cabernet 100%.
 Fermentation: Fermentation inside 225 barrels or wood tanks.
 Aging: inside 225 l barriques for 18 months.
 Minimum 6 months inside the bottle.
 Alcohol content: 13,50%



“DREAM” SPUMANTE METODO CLASSICO

Blend: Cabernet 100%.
 Fermentation: Fermentation inside 225 barrels or wood tanks.
 Aging: inside 225 l barriques for 18 months.
 Minimum 6 months inside the bottle.
 Soil: stones
 Trellis system: Candelabro (flat Alberello)
 Plants per hectare: 7000
 Harvest: mid October
 Tasting Notes: An impressive and bold Cabernet Sauvignon, recognizable for its truly extraordinary elegance. Hints of licorice, tar and mint follow through to a full body, with a solid core of fruit and silky, refined tannins.
 Alcohol content: 13,50%