



Sauvignon

DOC Friuli



GRAPE VARIETY

Sauvignon



SOIL

Alluvial and pebbly plain, Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



VINIFICATION

After the soft crushing of the grapes the must is gently shaken in order to stay in contact with the lees at a controlled temperature of 5°, this procedure enhances the aromatic profile of the vine variety. The fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



ALCOHOL - TOTAL ACIDITY *

13.00 % vol. - 7.50 g/L
* indicative values



TASTING NOTES

Bright light yellow. Scents of grapefruit, passion fruit and white peach. The palate reveals pleasant scents of sage and box bush. Very pleasant and complex.



PAIRING AND SERVICE SUGGESTIONS

Complex wine. Ideal pairing with asparagus, eggs, pureed vegetables soups and salads. At ease with citrus fruits and peppers, fennel, freshwater fish, mozzarella with basil. Serve at a recommended temperature of 10°-12°C in a medium-sized white wine glass.



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 - 0.375 L