



SAUVIGNON



Production area: Friuli Venezia-Giulia



Vine: 100% Sauvignon Blanc



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: Harvesting begins mid-September with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Pale straw yellow with light green reflections



Sensory notes: A remarkable aromatic complexity, where fine and intense bouquets invoke exotic fruit, melon and yellow bell pepper. To these, gently mix vegetable hints of sage and tomato leaf. It is dry on the palate, medium bodied with good acidity



Gastronomic pairing: Given its herbaceous and vegetal hints, it is advisable to combine it with vegetarian dishes, creamy tasty soup, pesto dishes, and dishes with aromatic wild herbs or a simple omelette with "Sclopit" (Silene)



Serving temperature: 8-10° C



Alcohol content: 12,5% Vol.

