



Sauvignon

Sauvignon from Friuli is a hidden treasure. Making and maturing quality Sauvignon blanc require a lot of care: in both vineyard and winery. Thanks to Friuli's limestone-rich clay and gravel soils, our Sauvignon is not only aromatic but also remains mineral and slightly savory. It is full bodied with elegant as well as vibrant and long acidity.

Varietal

Sauvignon blanc

Vineyard

Average vineyard age: 10 years

Number of vines per hectare: 4.500

Training method: unilateral - single guyot

Average yield: 80 quintals/ha

Harvesting period: middle of September

Winemaking and aging

The grapes are de-stemmed and pressed softly. Before fermentation, the juice is referred till 5°C, and maintained on vegetal lees for 24 hours. After a light clarification, the juice ferment slowly at controlled temperature 14-16°C. Refining by sur lie with frequent bâtonnage till next Spring. Then the wine is bottled for further period of maturing and resting in the bottle.

Tasting profile

Color: Straw yellow with splendid greenish hues.

Nose: Brilliant complexity; intense aroma of tropical fruit, elderberry flowers, citrus fruit, sage and tomato leaves.

Palate: Crisp, bright with a strong and long aftertaste.

Food pairing

It goes well with aromatic and spicy starter; creamed vegetable soup; asparagus; dishes base on eggs and shellfish.

Serving temperature: 11°C / 52°F about

Alcohol (% vol): 12.5

Totally acidity (g/l): 6.00