

SAUVIGNON

Denomination: IGP VENEZIA GIULIA

Vines: 100% Sauvignon

Vain training method: Guyot

Plant density: 3500 plants per hectare

Type of soil: Clay

Average yield per hectare: 80 quintals

Graoe harvest: First week of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and second brief maceration on the skins (12 hours). Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: A still white wine, produced from 100% Sauvignon grapes. Sapid and mineral, like the wines produced close to the sea, it is characterised by a typical yellow colour with greenish reflections, delicate aromas marked by vegetal notes of pepper and sage and fruity notes of grapefruit and lime. Savoury, with good acidity and beautifully balanced components. A great pairing for seafood pasta and white meats.

Ageing: 8 months in steel tanks, 6 months in the bottle

Service temperature: 10 – 12 °C

Capacity: 750 ml