

# SAUVIGNON

**Denomination:** IGP VENEZIA GIULIA

**Vines:** 100% Sauvignon

**Vain training method:** Guyot

**Type of soil:** Clay

**Graoe harvest:** first half 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.

**Service temperature:** 10 – 12 °C

**Capacity:** 750 ml