

Sauvignon

Doc Friuli Colli Orientali



Type of wine:	Dry White
Grape varieties:	Monovarietal Sauvignon
Training system:	Double-arched cane and Guyot
Harvest:	The grapes were harvested by hand in the middle of September.
Vinification:	Maceration takes place in the press for twelve hours, followed by slow fermentation in stainless steel tanks at a controlled temperature of 16 °C. Once fermentation is complete, a long series of lees stirring takes place. After this the wine is fined on the lees for 6 months.
Acidity:	6 g/l
Alcohol:	13.5 % volume
Colour:	Golden and clear wine.
Nose-palate symmetry notes:	It has a very wide range of fragrances such as tomato leaf, bell pepper, melon and aromatic herbs.
Serving temperature:	Best served at 8 - 10 °C.
Food and wine pairing:	A wine of great structure, ideal served as an aperitif, well paired with light first courses, fish, soups and blue-veined cheeses.