

Sauvignon

Doc Friuli Colli Orientali



Type of wine:	Dry white
Grape varieties:	Monovarietal Sauvignon
Training system:	Double-arched cane and Guyot
Harvest:	The grapes are harvested by hand in mid-September.
Vinification:	Maceration takes place in the press for twelve hours at 15 °C, 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:	5.2 g/l
Alcohol:	12.5 % volume
Colour:	Bright with gold reflections.
Nose-palate symmetry notes:	It has a very wide range of fragrances such as tomato leaf, bell pepper, aromatic herbs and melon.
Serving Temperature:	Best served at 10 - 12 °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.