



SAUVIGNON BLANC

DENOMINAZIONE DI ORIGINE CONTROLLATA

☺ White Wine

PRODUCTION ZONE:

Alps Carniche of area Grave Friulih.

VARIETAL:

100% Sauvignon

GROUND COMPOSITION:

Loose and aerated plots composed mainly of limestone rock of gravity (the characteristic of white stone), led by subsequent flooding of the river Meduna.

VINEYARD:

Farming method and principal crop Gujot Casarsa and with winter pruning and stringent measures to control green leaf production and apparatus, soil management in the environment. Defense against pests according to the dictates of modern integrated pest management.

HARVEST:

Manual in the second decade of September.

VINIFICATION:

Cold maceration of the grapes in a controlled atmosphere, with minimal contact with oxygen, and pressing the grapes with soft press split-lung air. Temperature-controlled fermentation and aging in stainless steel.

STORAGE: 10 °

SERVICE: 12 °

SENSORIAL NOTES:



Colour: Brilliant straw yellow with evident green reflections.



Fragrance: If you look for a usual fragrance of sauvignon... there are not here! Your nose will be filled with a fresh banana and a light tomato leaves.



Taste: The body is warm enough and confirms the tropical fruit with the addition of yellow peach and sage in the final.

FOOD MATCH:

Raw scampi and thin slices of green peppers with garda lake oil.

ADDITIONAL NOTES:

Bottle model: Bordolese Elite 600g UVAG.

Weight: Cases of 12 bottles. Gross weight 16,622 kg. Net weight 9 Kg.

Composition E-pal size 80 x 120: 60 cases of 12 bottles (12 cases per layer)

