



Anna Spinato



Sauvignon DOC Grave Friuli

Production area: in the area along the river Tagliamento, Friuli region.

Varietal: 100% Sauvignon grapes.

Ground composition: wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Meduna.

Vineyard farming method and principal cultivation: Guyot and Casarsa, with winter prunings and stringent measures to control green leaf production and apparatus, soil management in the environment. Defense against pests according to the modern dictates of integrated pest management.

Harvest: manual in the second decade of September.

Winemaking: cold maceration of the grapes in a controlled atmosphere, with minimal contact with oxygen, fractioned pressing of the grapes through soft press with air-lung. Temperature-controlled fermentation and aging in stainless steel.

Conservation: 10° C

Service: 10°/12° C

SENSORIAL NOTES:

Color: brilliant straw-yellow with evident green reflections.

Fragrance: the nose will be filled with a fresh banana and tomato leaves notes.

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

Match: raw prawns (scampi) and thin slices of green peppers.