SAUVIGNON DOC FRIULI GRAVE





AZIENDA VINICOLA





Soil

Wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Tagliamento

Training system

Guyot

Harvest

Manual from mid-September

Vinification

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.



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Color

White still wine. Intense straw yellow.

Fragrance

On the nose it's intense: boxwood flowers, citrus, pepper and yellow fruit.

Taste

Full sip led by an extreme freshness and a great aromatic side.

Foodmatch

Perfect with dishes with asparagus, like risotto with white asparagus of Cimadolmo DOP.