



SAUVIGNON

Classification:

Friuli Grave DOC

Variety:

100% Sauvignon Blanc

Soil:

Gravelly and clayey soil of alluvium origin

Harvesting:

Grapes are hand-picked at the end of August.

Wine Process:

After grapes are crushed and destemmed, they undergo a 10 hour cold maceration. Then a gentle pressing and fermentation with cultured yeasts over 20 days at 47° F.

Aging:

The wine is aged in stainless steel tanks for 4 months, plus an additional 3 months in the bottle.

Alcohol level:

12 - 13% Vol.

Characteristics

Color:

Straw yellow with pale-green highlights.

Aroma:

Deep, fresh and crisp with fruit, flower and vegetable aromas that include notes of green pepper, peach, elderflower, mint, juniper berry and balsamic.

Taste:

Full bodied and rich with warm and round notes of exotic fruits. It is elegant and harmonious.

Serve with:

Enjoy with shellfish and most seafood dishes. Also goes well with fresh pasta with asparagus or pepper sauce, ravioli with spring herbs filling, roasted peppers and fresh cheeses. Best at 46° F.

