



Friuli DOC Sauvignon Blanc

DENOMINATION	SAUVIGNON DOC FRIULI
VARIETAL	Sauvignon 100%
ALCOHOL LEVEL	12% vol.
AREA	Friuli Venezia Giulia
SURFACE	Plains
ALTITUDE	25 - 50 m
SOIL TYPE	Clay and gravel
PLANT DENSITY	3.500 - 4.000 vines per hectare
VITICULTURAL TECHNIQUE	Guyot
HARVEST PERIOD	Beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the north east of Italy, the Sauvignon grapes used to make this wine are machine harvested, destemmed and traditionally pressed. Fermentation takes place in 300 – 1600hl tanks at 18 °C for 8-10 days. The wine is then stored in stainless steel tanks for 3-4 months before bottling.

TASTING NOTES

Bright straw yellow with a greenish tinge, this Sauvignon is delicate on the nose, with fruity aromas and hints of sage and pepper, it is full and fragrant on the palate.

FOOD MATCHINGS

Sauvignon DOC Friuli is ideally partnered with grilled fish, light cheeses, pastas and risottos.

