



Sauvignon D.O.C.

GRAPE VARIETY: Monovarietal Sauvignon

DESIGNATION: Doc Friuli

TYPE OF TERRAIN: Calcareous-clay, rich in microelements

TRAINING SYSTEM: Guyot

VINE DENSITY: 4.300 vines/Ha

HARVEST TIME: Second ten days of September

VINIFICATION: Pre-fermentative cold maceration for 24-48 hours, followed by primary fermentation at a controlled temperature, and maturation on the fine lees.

AGEING POTENTIAL: 3-4 years after production

ALCOHOL CONTENT: 12,5%

SERVING TEMPERATURE: Approx. 10-12°C

PRESENTATION: 0.75l bottles in 6-bottle boxes

COLOUR

Straw-yellow with greenish tinges.

AROMA

The delicate flowery notes that first emerge from the bouquet evolve into tropical fruit aromas and assertive notes of white peach.

FLAVOUR AND TASTE

Fresh-tasting, dry and velvet-smooth, it has a bold character that alternates between exotic and delicately salty notes, in perfect harmony.

FOOD PAIRINGS

Perfect with Italian raw seafood dishes, but also sushi and sashimi.

It also goes well with complex vegetable dishes such as soups.