



SAUVIGNON Isonzo del Friuli DOC

VARIETAL COMPOSITION

Sauvignon

VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 10-30 years

WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation activated by selected yeasts, in stainless steel tanks.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

TASTING PROFILE

It has a straw yellow hue with slight greenish highlights. The nose is very intense, ample and characteristic, with fragrant notes that recall fig, nettles, sage, tomato leaf, peach and slightly dried apricot. The palate confirms the nose, fresh and refined with a nice backbone and a long aromatic finish.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

It complements seafood, poultry, asparagus, vegetable frittatas and Oriental cuisine.

AGING POTENTIAL

Excellent when still young, it can age beautifully in the bottle for a few years.

