



# COLLE BLANCHIS Sauvignon Collio DOC

## VARIETAL COMPOSITION

Sauvignon

## VINEYARD

Colle Blanchis is produced from a special selection of Collio Sauvignon grapes.

Altitude: between 45 and 100 m.

Orientation: East

Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Guyot

Vine density: 5500 vines/ha

Age of vines: 13 years

## WINEMAKING

The grapes are harvested when very ripe to achieve a greater structure. The grapes are vinified without the skins. Alcoholic fermentation takes place in stainless steel vats at a controlled temperature for about 10 days.

## TASTING PROFILE

On the nose it is vibrant, very complex and gracefully contoured. It displays notes of peach and tropical fruit with hints of bell pepper, tomato leaf and peppermint. In the mouth it is plush and caressing, with a nice full body, which is elegant and balanced by a fragrant acidity. Long aromatic persistence with tantalizing notes of sage and fig that finishing with a mineral edge, typical of Collio wines.

## SERVING TEMPERATURE

10-12°C

## FOOD PAIRINGS

It complements sophisticated appetizers such as hazelnut pâté served on sweet bread or truffle. Colle Blanchis perfectly pairs with crustaceans, and goes very well with white-meat dishes and vegetarian pastas.

## AGING POTENTIAL

5 to 8 years

