

Sauvignon

Friuli Venezia Giulia

Denominazione di Origine Controllata



Appellation

DOC Friuli-Venezia Giulia

Grape Variety

100% Sauvignon

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming, soft crushing and cold maceration; fermentation at 16°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Brilliant pale yellow color with green hues.
To the nose, characteristic bouquet of herbs, elderflowers, gooseberry, sage, mint and tomato leaf notes.
On the palate, mineral, elegant wine with notes of yellow pepper, pink grapefruit, full and crisp elegant finish.

Food pairing

Perfect with appetizers, crustaceans, fish dishes, raw fish such as sushi, pasta and risotto with asparagus, grilled vegetables, goat cheese.

Serving temperature

Serve at 10-12 °C