

SAUVIGNON "RONCO CUCCO" COLLIO 2010



Category: Sauvignon DOC Collio Grapes: 100% sauvignon blanc

Vineyard name: Ronchi San Giovanni

Soils: Sandstone-marl

Orientation: Northeast-southwest

Elevation: 80 metres Training system: Guyot Harvest: 15 September 2010 Production in bottles: 3,300

Vinification: Grapes cryo-macerate briefly and are then gently pressed. The must ferments at a controlled temperature, then the wine rests on the lees for some

months.

Sensory profile: This is the most complex of our white wines. Appearing a lovely, green-flecked yellow, it gradually releases an endless succession of floral and vegetal impressions, all well-integrated and harmonious, ranging from pennyroyal through elderflower. Fullbodied yet fragrant and richly-flavoured.

Serving suggestions: Delicious with spicy dishes and smoked cold cuts, and in particular with full-flavoured

fish preparations. Serve at 14°C.

Technical data: Alcohol: Alcohol: 13.5% -

Total acidity: 5.1g/l