



SAUVIGNON

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Sauvignon

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot and spur-pruned cordon

HARVESTING
Machine harvested in late August-early September.

WINEMAKING
Cold skin contact with the must for 12 hours, followed by inoculation with selected yeasts and fermentation at 16°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
14 % abv.

TOTAL ACIDITY
4,8 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Pale straw with faint green reflections. Elegant and refined on the nose with aromas of elderflower and magnolia and a note of nectarine in the finish. Fresh and tangy.

FOOD PAIRING
Ideal as an aperitif and with fish hors d'oeuvres, in particular Venetian specialities like squid, shrimp, octopus, fried freshwater shrimps and softshell crabs.

Serve at 8°C - 10°C

RECOMMENDED GLASS

