



SAUVIGNON

DOC COLLIO 2024

FIRST YEAR OF PRODUCTION
1964

GRAPE VARIETY
Sauvignon blanc

SOIL
“Ponca”, the typical soil of the Collio, is an Eocene flysch dating from 40-50 million years ago which consists of alternating strata of marl (calcareous clays) and sandstone. Crumbly and rich in minerals, it makes an ideal terrain for high-quality viticulture, thanks to its tendency to decompose rapidly, allowing the roots of the vines to penetrate deep into the sub-soil.

TRAINING SYSTEM
Guyot

HARVESTING
Manual picking in the first week of 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 eight months, with periodical bâtonnage.

ALCOHOL
14,5 % abv.

TOTAL ACIDITY
4,7 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
A complex white wine. Straw shade with pale green reflections. On the nose the floral/vegetal aromas range from mint to elderflower. Structured on the palate, with a tangy aromatic finish

FOOD PAIRING
Recommended with baked fish, such as turbot and sea urchin, or risotto with scampi and wild herbs. Try it too with lightly spiced dishes

Serve at 8°C - 10°C

RECOMMENDED GLASS

