



# 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 specialties like squid, shrimp, octopus, fried freshwater shrimps and softshell crabs.

Serve at 8°C - 10°C

**RECOMMENDED GLASS**

