



Sauvignon

Grape Variety: 100% Sauvignon

Appellation: Friuli Colli Orientali

Designation: DOC

Soil Type: Eocene marl and sandstone

Harvest Period: Mid-September

Harvest Method: Manual

Vinification:

The grapes are delicately destemmed and left to cold macerate for about 12 hours. This is followed by soft pressing and fermentation at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel tanks, leaving the wine on its fine lees for about 4 months, depending on the vintage.

The bottled wine is aged in air-conditioned cellars for at least one month.

Sensory Notes:

Color: Bright straw yellow with greenish highlights.

Aroma: The typical aroma recalls bell pepper, melon, and peach in syrup, with vegetal notes such as tomato leaf.

Taste: The aromas perceived on the nose are confirmed on the palate, fresh, fruity, with excellent persistence.

Pairings: Excellent as an aperitif and paired with first courses, cured meats, and medium-aged cheeses with strong aromatic intensity.

Serving temperature: 10-12°C