



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.



Sauvignon D.O.C. Collio

GRAPE VARIETIES: Sauvignon.

SOIL: known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

TRAINING SYSTEM: High intensity Guyot.

VINIFICATION: takes place in temperature-controlled stainless steel vats at a constant temperature of +12°C and undergoes cold stabilization before bottling.

TASTING NOTES

COLOR: straw yellow with light green hues.

AROMA: layered and straightforward, with characteristic notes of yellow bell pepper and sage, sweetened by light vanilla, elderberry and hints of peach.

TASTE: in the mouth it is dry but not harsh, it has a good structure and length with balanced sapidity.

PAIRING: nicely complements vegetable soups, soufflés, flans, herb-based dishes and eggs with asparagus.

SERVE: at a temperature between +12° and +13°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, its gains character over time and can age for 3 to 4 years maintaining all its balance and varietal stamping.

BOTTLE SIZE: 0,750 L
0,375 L