



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI GRAVE

Sauvignon Blanc

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2018



GRAPE VARIETIES: Sauvignon single variety.

SOIL: medium textured with patches of gravel.

TRAINING SYSTEM: single Guyot with 4,000 vines per hectare, limiting the number of buds to ensure a lower yield achieving nicely concentrated grapes.

VINIFICATION: takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +14° and +20°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

ALCOHOL: 13%

RESIDUAL SUGAR: 1.50 g/l

TOTAL ACIDITY: 5.80 g/l as tartaric acid

TASTING NOTES

COLOR: straw yellow with delicate greenish tinges.

AROMA: nicely layered and concentrated, with varietal notes of tomato leaf, nettle, sage and yellow bell pepper.

TASTE: in the mouth it is dry and displays an excellent body and aromatic length.

PAIRING: nicely complements creamy vegetable soups, soufflés and fish pies, and eggs and asparagus. Excellent with charcuterie.

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

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it gains character over time and can age for 3 to 4 years.

BOTTLE SIZE: 0.750 L