



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI



Sauvignon D.O.C. Friuli

WINE TYPE: White, dry, Friuli Grave.

TRAINING SYSTEM: Guyot.

HARVEST: Grapes are harvested at the optimal stage of ripeness.

WINEMAKING: Fermented in temperature-controlled stainless steel tanks for 15–20 days at a controlled temperature of 14° to 20° C.

AGING: Stored in the cellar in stainless steel tanks at a constant temperature of 12°C–15°C on its fine lees; stabilized in cold storage before bottling.

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