



## Sauvignon

D.O.C. FRIULI



**VINEYARD** – Located in the municipalities of Chiopris-Viscone and San Giovanni al Natisone.

**KIND OF GROUND** – Alluvial.

**GRAPE** – Sauvignon

**TYPE OF CULTIVATION** – Cordon trained

**VINIFICATION AND REFINING** – Mechanical harvesting, with cold maceration in a horizontal press lasting eight hours followed by clarification of the must by decantation. Fermentation occurs in steel barrels at a controlled temperature of 15°C.

Once fermentation is completed, the resulting product is not transferred and thus remains to mature in the same containers for about four months, kept at a constant temperature. After this period, bottling is performed, followed by aging in the bottle before the wine begins to be distributed.

**ORGANOLEPTIC CHARACTERISTICS** – Straw yellow in color, it has an intense aroma that evokes sage, bell pepper, and hazelnut; the flavor is aromatic, with medium persistence.

**DRINK WITH** – Risottos with vegetables or fish, crustaceans, and seafood.

**LONGEVITY** – 3-4 years.

**SERVE AT** – 11-12°C.