

Sauvignon Blanc

Colli Orientali DOC



CASALI MANIAGO



Region: Friuli Venezia Giulia

Varietal: 100% Sauvignon Blanc

Vineyard: Family-owned hillside vineyards since 1585

Soil: Mostly marl and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-600 feet above sea level

Total Production: 3500 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing of the grapes and immediate separation of the skins takes place. Fermentation is at a controlled temperature of 16C to promote the development and preservation of the delicate bouquet that is characteristic of the Sauvignon Blanc grape. The maturation process is "sur lies" or on the yeast in tank to extract more flavors and structure. Wine is then bottled and stored horizontally for 3 months in the sixteenth-century underground cellar to rest before release.

Alcohol Content: 12.5%.

Residual Sugar: 12g/liter

Color: Pale straw yellow color.

Bouquet: Fragrant bouquet of jasmine with light pepper notes.

Tasting Notes: Layers of tropical flavors, stone fruit finishing with balanced acidity.

Food Pairing: Perfect on its own or with a variety of appetizers, all types of seafood, risotto, chicken and pasta dishes.

Ageing: 3-5 years

Serving Temp: 55°F (13°C)

UPC: 857468000383

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