

Sauvignon Blanc

Designation:
DOC Friuli Isonzo

Grape Variety:
100% SAUVIGNON BLANC (R3 clone)



VINEYARD

Area of production	Italy, Friuli Venezia Giulia Region, Isonzo
Soil composition	Gravelly soil, sandstone marl, sandy alluviuonal soil (at River Isonzo)
Yield	60 hl/hectare (5500 vines/hectare)
Training system	Guyot (age of vines – up to 25 years)

VINIFICATION

Production Technique	hand picked grapes, after a cold maceration -soft press, fermented at temperatur of 16-18°C in stainless steel tanks: maturation on the fine lees for 6 months until bottling <i>CLOSURE</i> : Stelvin Screw Cup
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WINE

Organoleptic description	Light yellow color. In the nose complex, refined, penetrating, and subtle notes of white peach with hints of elder flower, liquorice brittle, Mediterranean herbs and yellow peppers. The palate is clear and crisp, delicious in its varietal with a vibrant dry aftertaste.
Food pairing	Lightly appetizer, fish dishes, italian style “pastas and risotto “ with green and white asparagus, mussels, shell fish and raw fish such as sushi, green and yellow sweet pepper with salmon. <i>SERVING</i> : suggested 8 -10 °C
Alcohol	12,50 % vol.
Acidity	5,50 gr/l
Residual sugar	3,00 gr/l