

# Sauvignon

DOC

Harmonious, characteristic of exotic fruit, sage and pepper. With a vanilla note. Elegant, savory and persistent.



## BUNCH

Medium sized, compact or scarce in the R3 clone



## VINIFICATION/FERMENTATION

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.



## RIPENING

Second week of September



## STYLE

Dry



## GASTRONOMIC PAIRING

It goes well with vegetable dishes, preparations rich in aromatic herbs. It pairs wonderfully with Genoese pesto pasta and spicy dishes.



## SERVING TEMPERATURE

12° C



## TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol  
Contains sulphites



## DESCRIPTION

Harmonious, characteristic of exotic fruit, sage and pepper. With a vanilla note. Elegant, savory and persistent.



## AWARDS

Some of the awards received:

## CONCOURS MONDIAL DU SAUVIGNON

2021	ARGENTO/SILVER
2020	ORO/GOLD

## PROSIT - ONAV ASTI

2021	pt. 87
2020	pt. 85

## WINESURF

2020	pt. 71
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