



# CABERT

CANTINA DI BERTIOLO  
DAL 1960



# SAUVIGNON BLANC

DOC FRIULI  
COLLI ORIENTALI



Intense straw yellow color, with refreshing aromas of citrus, fruits, lemon, grapefruit, bergamot, passion fruit, elder and notes of sage. Mineral.

## SOIL

Ponca

## VINIFICATION/FERMENTATION

Harvested in two different periods, to capture all the complexity of this great vine, and subsequently stored for 5 days at controlled temperature, to then to ferment at low temperatures and preserve all the aromas that characterize it.

## AGING

4 months in steel tanks

## STYLE

Dry

## TECHNICAL ANALYSIS

Alcohol: 12,50 % vol. Contains sulphites

## YEAR

Vintage usually refers to the harvest of the previous year, with rare exceptions from two years earlier.

## DESCRIPTION

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## GASTRONOMIC PAIRING

Excellent aperitif, it goes well with fresh cheeses. It prefers fish-based dishes, but also white meats, grilled vegetables and risotto. Ideal for combinations with particularly spicy dishes or/and ethnic cuisine.

## AWARDS

Some of the awards received:

### CONCOURS MONDIAL DU SAUVIGNON

- 2025 - **GOLD MEDAL**
- 2024 - **GOLD MEDAL**
- 2023 - **SILVER MEDAL**

### LUCA MARONI

- 2024 - PT. **96**
- 2023 - PT. **95**

### BIBENDA

- 2023 - **3 grapes**

### VITAE - Associazione italiana sommelier

- 2024 - **ttt**