

Sauvignon

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 ferment at low temperatures and preserve all the aromas that characterize it.



AGING
4 months in steel tanks



STYLE
Dry



TECHNICAL ANALYSIS

Alcohol: 12,5 %vol
Contains sulphites



DESCRIPTION

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



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.

