



## Sauvignon DOC Friuli Grave



### CLASSIFICATION:

Sauvignon DOC Friuli Grave.

### GRAPE VARIETIES:

100% Sauvignon Blanc.

### GROWING LOCATION:

North East of Italy, Fiume Veneto.

### VINEYARD:

North West of Italy, Fiume Veneto (PN).

### CULTIVATION - HARVEST:

Clayey - silty soil. There are 7800 vines per hectare, and its training system is monolateral Guyot.

### MATURATION AND REFINEMENT:

The vine comes from two clones, the classic R3 which originates strongly flavoured wines, and 297 which originates well-structured wines. The grapes of the aromatic clone are left to macerate for one night at 6 °C, while the other grapes are vinified off the skins. The musts obtained are cold decanted in order to obtain a clean juice, then mixed and left to ferment into temperature-controlled stainless steel tanks (temp max 16 °C). The fermentation lasts 14 days, and then the wine is then drawn twice off the lees, in order to remove the coarsest lees and let the finest ones into the wine. The winter allows the wine to get stable and limpid - a Sauvignon which before the bottling is gently clarified and filtered.

### TASTING NOTES:

Straw yellow colour with greenish hints. The elegant and very aromatic aroma is reminiscent of fruit, such as white peach, and wildflowers. The velvet-smooth palate gradually unfolds these nose sensations.

**ALCOHOL CONTENT:** 13% vol.

### RECOMMENDED PAIRINGS:

Shellfish, raw, steamed or fried fish, appetizers.

**SERVING TEMPERATURE:** 10°-12°C.

**BOTTLE SIZES AVAILABLE:** 0.75 l.



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