

Sauvignon

Friuli Colli Orientali DOC

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WHITE WINE



Grape variety
100% Sauvignon.

Soil
Marly-Arenaceous.

Winemaking
Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

Colour
Wine with an intense straw yellow color with greenish reflections.

Tasting notes
The scent releases an intense bouquet that ranges from tropical fruit to elder flowers, sage, tomato leaf, lime and green pepper. Tasting it, it is dry, with good structure and good acidity and at the same time reveals its aromatic character.

Food pairing
It goes well with simple first courses based on herbs, it is perfect with omelettes, crustaceans and fried fish.

Harvest

By hand

Serving temperature

10 – 12 °C