



SAUVIGNON Collio DOC

VARIETAL COMPOSITION

Sauvignon

VINEYARD

Orientation: south-east and east

Soil: The soil of the Collio DOC is a friable mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Guyot and Sylvoz

Vine density: 4000-7000 vines/ha

Age of vines: 10-45 years

WINEMAKING

Fermentation: The grapes are harvested in the early hours of the day, followed by light crushing and temperature-controlled fermentation in stainless steel tanks for ten days. A variably small percentage of selected grapes undergoes cold maceration before light crushing.

Aging: Once fermentation is completed the wine remains on the fine lees until spring, when it is bottled.

TASTING PROFILE

Straw yellow in color it displays lively greenish shades. On the nose it is vibrant, very complex and characteristic. The aromas of green pepper, tomato leaf and hard peach perfectly complement the floral scents, the mineral note of flint, and the slight hints of clary sage. This wine is elegant, has a good backbone and a long aromatic finish.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

Flavor-rich starters, asparagus-based risottos and frittatas, grilled or fried fish, crustaceans, and white-meat dishes.

AGING POTENTIAL

A couple of years in the bottle.

