

SAUVIGNON DOC COLLIO | 75



DENOMINATION: DOC (Registered Designation of Origin) White wine

GRAPES: 100 % Sauvignon Blanc

REGION: COLLIO, Municipality of San Floriano del Collio

SOIL COMPOSITION: Hilly terrain of stratified Eocene marl and sandstone

VINE TRAINING SYSTEM: Double Guyot

HARVEST: Hand-harvested by the second decade of September

VINIFICATION: Soft pressing of whole bunches and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C).

AGEING: After the end of the fermentation, ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least three months

ALCOHOL: 13.00 % vol

TASTING NOTES: COLOUR: Straw yellow with a light greenish tinge

BOUQUET: Intense, reminds tropical fruits, pineapple, pepper, tomato leaves, sage and mint

PALATE: Very well structured, dry, perky, warm, velvety and fruity

FOOD PAIRING: Excellent with starters, rich first courses, seafood and crustaceans

Code: RF 001