

SAUVIGNON D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Sauvignon Blanc
- Winemaking:** grapes are usually picked in mid-September, to balance body and freshness. After a very soft pressing the must is left to settle for one night. Alcoholic fermentation takes place in stainless steel vats at controlled temperature. The wine matured on the lees for 5 months. Malolactic fermentation was not carried out
- Ageing:** 3 years
- Appearance:** pale yellow with greenish highlights
- Nose:** green and intense, enhanced by passion fruit and tomato leaf over floral sensations. Hints of tropical fruit
- Palate:** full-bodied and elegant, tasty and piquant. Very long, with crisp and citrus notes in the aftertaste
- Food match:** this is a wine with a strong soul, asking for suitable dishes. Great pairing with asparagus