

SAUVIGNON

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Sauvignon 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of September

Cropping level
80 Q/Hectare

Vines per hectare
5.500

Vine training system
Guyot

These grapes are obtained from plants which are about twenty years old that are grown in a hilly zone with a good thermal excursion such as to guarantee good aromatic quality in various years.

Vinification

Skin maceration is done at low temperature (8-10°C). Soft pressing process follows while the fermentation is performed at a controlled temperature for a period of about 15 days.

Elevation

Done in steel tanks with a controlled reduction until the following spring. Once it will remain in bottle for two months.

Wine characteristics

A wine that presents a delicious weave of elderflower and white peaches lifted by grapefruit zest and hints of passion fruit. The palate elegantly reprises this beautifully poised aromatic array.

Appearance

Straw yellow

Nose

Fruit, flowers, tropical fruits, balsam

Palate

Fresh-tasting, savoury, elegant, full-bodied, long-lingering

After-aroma

Fresh, balsamic, minerally

Food matchings

Raw fish, cold starters, ideal as an aperitif

Collio

