



SAUVIGNON D.O.C.

Composed of 100% estate grown grapes.

Distinctive with complex notes of kiwi, passion fruit and sage.

Elegant and concentrated, with vibrant fruit and crisp acidity.



Region: Friuli, Italy
Appellation: Colli Orientali del Friuli D.O.C.
Grape: Sauvignon

Vinification: The part-dried grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments in temperature controlled stainless steel tanks.

Aging: After fermentation, the wine is left on the lees in the stainless steel for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Color: Straw yellow with light greenish hues
Aroma: Complex and refined notes of passion fruit, kiwi and sage integrated with hints of citron and anise.
Palate: Full and crisp with notes of tropical fruit mingled with a lingering minerality on the finish.

Serving Suggestions: Excellent as an aperitif, this Sauvignon is also an outstanding partner for vegetable soups, fresh seafood dishes.

Alcohol: 13%
