



Name of the wine: **Igt Venezia Giulia Sauvignon**

Grapes : Sauvignon blanc

Type of soil: Clay and stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 2000

Type of plant : Guyot

The harvested grapes have been macerated for few hours at ambient temperature and then immediately softly pressed.

The must is macerated for 7 days in a very cold tank (4°C) before formation, then is cleared and fermented in steel tanks at low temperature. It has been maintained on fine lees for 6 months with weekly batonnages.

The wine has slight yellow colour. It has fruity aromas (rose grapefruit, peach, and passion fruit); it has salty mouthfeel, with a spicy acidity, that gives it freshness and pleasant, it has a very good structure and it's quite long at the end.

The wine is good with fish, risotto, and spargels. Serve it at 10-12 °C.

