



Sauvignon DOC Collio cl 75

Sauvignon Blanc is one of the most widespread wines in the world and we can find endless interpretations of this noble grape that is thought to have been born in the Loire, although some theories state it is originally from Bordeaux. The origin of its name derives from “sauvage” (wild) adjective due to its origins of native plant of the French south-west. In Italy Sauvignon Blanc has found fertile ground on the marl and sandstone of the hills of Collio Goriziano and the Colli Orientali del Friuli, where it dominates together with the Friulano, making Friuli an obligatory destination for every white wine lover.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Sauvignon 100% DOP Collio

Age of vines: 20 – 30 years

Vineyard : Guyot Sistem

Harvest modality: Manually - first ten days of September

Hectare's yield: 70-80 q.li/Ha

Characteristic:

Vinification and refinement

The process starts with the soft pressure of grapes, followed by cold maceration for 12-24 hours, then static clarification of the must. The must undergoes to long and slow alcoholic fermentation at temperature controlled (< 15°C), using selected yeasts, in stainless steel tanks. At this stage the batonnage is required up to December. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic:

Colour: Straw yellow with greenish reflections

Bouquet: Slightly herbaceous, which resembles mint and tomato leaves

Taste: Dry, with pleasant citrus-like flavors and gently fresh touch

Serving Temperature: 10-12° C

Food Matching: It can be drunk from appetizers with vegetables, raw ham and delicate cheeses. It goes perfectly with dishes based on white and green asparagus, such as risottos or omelettes.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Awards :

