

## Sauvignon

### DOC FRIULI

Straw yellow in color with greenish reflections. Elegant and delicate perfumes. Well balanced, dry wine with a pleasant finish. Seductive for its expressiveness



<b>Grapes</b>	Sauvignon clone R3.
<b>Alcoholic degree</b>	12,50 - 13,00 % (depending on the vintage)
<b>Soil type</b>	Clayey
<b>Vines Training system</b>	Double inverted
<b>Harvest time</b>	Mid September
<b>Winemaking</b>	The grapes are gently pressed and the grape must obtained is cooled and decanted to obtain an initial cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
<b>Maturation</b>	6 months in stainless steel tanks on its own yeasts.
<b>Refinement</b>	2 months in the bottle.
<b>Bottle</b>	750 ml
<b>Cap</b>	Cork
<b>Pairings</b>	It goes very well with fish dishes, vegetable soups, risottos and marinated fish.
<b>Serving temperature</b>	10-12°C

