



Balancing 3 generations of winemaking tradition with leading edge cultivation techniques, owner/winemaker Giorgio Colutta leads his team in producing some of the most graceful wines in the eastern hills (Colli Orientali) of Italy's Friuli region. Using organic, biodynamic, and renewable energy practices in the vineyard and the cellar, Colutta strives to be a benchmark in a new era of winemaking, focusing on infusing regional distinctiveness into wines crafted with a eye toward sustainability and rooted in the beauty and power of terroir. The 2022 Sauvignon sports aromas of stone fruit, a beautiful floral profile, and a bright, fresh palate of grapefruit, melon, pear, and cleansing minerality.

Region & Classification

|country| Italy
|region| Friuli
|sub-region| Friuli Colli Orientali
|classification| DOC

Wine Data

|varietal| 100% Sauvignon
|alcohol| 12.91%
|pH| 3.2
|acidity| 5.3 g/L
|residual sugar| 0.3 g/L

Terroir & Cultivation

|soil| Clay
|exposure| North-south, south
|elevation| 160m
|farming practices| Organic and biodynamic farming practices; guyot vine training system
|harvesting| Harvested late August
|age of vines| Sourced from 2 different vineyards, one with 4 year old vines, the other with 19 year old vines
|yield| 7,000 kg/ha



Vinification & Aging

|fermentation| Initial fermentation of a portion of the harvested grapes at 10-12° C in contact with the skins for a period of 12 hours followed by soft press of the entire harvest; remainder of fermentation in stainless steel tanks with selected yeasts at controlled temperature of 17° C
|aging| Aged 4 months in stainless steel on the lees
|production| 100 hectoliters

