

SAUVIGNON BLANC

So typical but so different. An aroma that captures you, for an absolute experience for the senses: powerfully unique.

Grapes: Sauvignon Blanc (100%)

Origin: Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)

Soil: gravel

Altitude: 393 ft in the foothills of the Dolomite mountains

Exposure: south-facing

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5.000

Yield per hectare: 8,8 tons

Harvest: the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: fermentation via natural yeasts in temperature controlled stainless steel tanks at 60°F followed by maturation in stainless steel tanks for 4 months.

Appearance: straw-yellow with lively greenish tinges.

Nose: intensely aromatic, with tropical and spicy notes of yellow bell pepper, banana, and melon.

Palate: particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.

Alcohol: 12.5% vol.

Total acidity: 6.00 g/l

Ph: 3.30

Sugar content: dry

