



2023

TENUTA MOSOLE SAUVIGNON BLANC



APPELLATION

Venezia DOC, Veneto, Italy

VARIETALS

100% Sauvignon Blanc

VINEYARDS

Barely 50 km from Venice, along the wine route towards Friuli, rests Tenuta Mosole. The soil, a result of several ancient floods, is characterized by a balanced organic material that is rich of mineral elements especially potassium, calcium and magnesium. The clay and the calcareous component give the wines strength, enhancing the fruit, minerality and expression.

VINIFICATION

Soft pressing with cold static clarification leading to a fermentation with selected yeasts and temperature control of 16 - 18°C. It stays on the lees for six months in stainless steel tanks.

WINEMAKER'S NOTES

A beautiful straw yellow colour. It has a delicate aroma of floral notes and with traces of exotic fruit, peach and apple. The palate is fresh with ripe fruit notes of peach, lychee and passion fruit. The finish is well-structured, soft and elegant.

FOOD PAIRING

Try it with a variety of vegetable dishes such as asparagus and vegetable soups, excels with fresh fish and shellfish dishes. A great choice with rosemary chicken.



GLASSWARE

General White or
Sauvignon Blanc



AGING

2 - 4 Years



DECANT

No Decant



SERVE TEMP

50 - 55° F

