# CÔTE DU DANUBE




## SAUVIGNON BLANC

**Harvesting:** Manually harvested and inspected on a sorting table
**Variety**: Sauvignon Blanc
**Yield:** 40-45 hl/ha
**Denomination:** (PGI) Protected Geographical Indication Danube Plain
**Origin**: Own vineyards, Oryahovo, Bulgaria
**Volume**: 0.75 l
**Vinification**: Fermentation in stainless steel tanks with temperature control. Sur lies aging for at least 1 month
**Color:** Sparkling lemon color, with delicate green shine
**Aroma:** Fresh and balanced aroma, notes of citrus, freshly cut grass and tropical fruit
**Taste:** Light taste of fresh green and citrus fruits and notes of tropical fruits. Nice length and fruity aftertaste
**Serving temperature**: 10-12° C
**Food pairings**: Sea food dishes, poultry, cold appetizers and cheese

**Awards:**