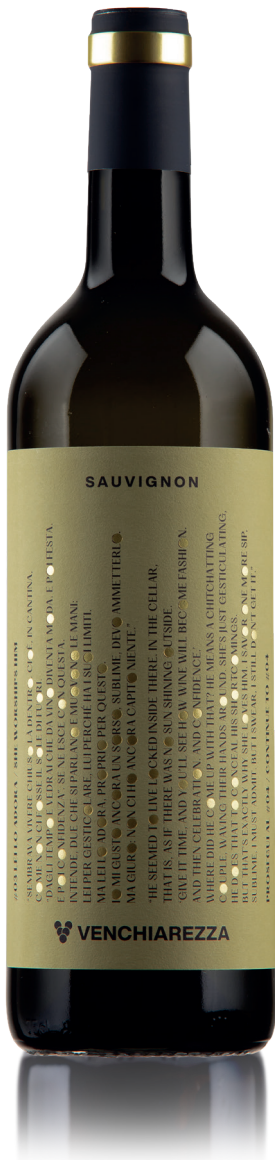


SAUVIGNON



Grape variety:

100% Sauvignon blanc

Type:

Complex aromatic

Serving temperature:

8-10 C°

Alcohol content:

Vol 12,5%

Formats:

0,75 l

Lifestyle:

Sensorial white

Pairings:

Asparagus

Ideal for:

Aesthetic ecologists

The expressive and fine aromatic.

Sauvignon has always been one of the most appreciated non-native varieties of Friuli. Particular mass selections have also developed, perfect for our region. The Friulian climate is far from continental, facing the Adriatic Sea, and compared to other Italian and non-Italian wine-growing areas where this variety is traditionally grown, its expression here is quite different. The acidity is softened by the Mediterranean influence, and the style

becomes more voluminous, complex, rich in long retro-olfactory notes capable of evolving for years in the bottle.

Pale straw yellow with greenish reflections. Intense, alluring nose, with notes that transition from the typical scent of boxwood and tomato leaf to richer aromas of tropical fruit, sage, and white peach. The palate reflects the olfactory notes with even greater intensity, well supported by richness and acidity.