

# SAUVIGNON D.O.C.

*Whites Collection*

**Grape variety:** Sauvignon

**Designation:** Doc Friuli

**Type of terrain:** Calcareous-clay, rich in microelements

**Training System:** Guyot

**Vine density:** 4.300 vines/Ha

**Harvest time:** First ten days of September

**Vinification:** Pre-fermentative cold maceration for 24-48 hours, followed by primary fermentation at a controlled temperature, and maturation on the fine lees.

**Ageing potential:** 3-4 years after production

**Alcohol content:** 13%

**Serving temperature:** Approx. 10-12°C

**Presentation:** 0.75 l bottles in 6-bottle boxes

## **COLOUR**

Straw-yellow with greenish tinges.

## **AROMA**

The delicate flowery notes that first emerge from the bouquet evolve into tropical fruit aromas and assertive notes of white peach.

## **FLAVOUR AND TASTE**

Fresh-tasting, dry and velvet-smooth, it has a bold character that alternates between exotic and delicately salty notes, in perfect harmony.

## **FOOD PAIRINGS**

Ideal with Italian raw seafood dishes, but also sushi and sashimi. It also goes well with complex vegetable dishes such as soups.



LE MONDE