



# Sauvignon D.O.C.

**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:** Second 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:** 0.75l 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

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

