

SAUVIGNON BLANC VINO VARIETALE

Grape Varietals: 100% Sauvignon Blanc

Vineyards: Friuli, Alto Adige

Vinification: gentle whole cluster pressing and slow fermentation at controlled temperature. Aging on the lees in tanks for 5 months

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter

Color: pale straw yellow

Aroma: intense, clean, floral nose with acacia flowers, passion fruit and mint

Palate: elegant and fine, rich with a nice crisp finish

Food Suggestions: ideal as aperitif, with seafood antipasti and pastas, shellfish grilled seafood

Serving Temperature: 12 °C / 53 °F

