

SAUVIGNON 2023



Appellation Friuli DOC

Grapes 100% Sauvignon

Production Area Hills of eastern Friuli

Harvest First ten days in September 2023

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

Vine training Double arched cane, Guyot

Plant Density 3.500 vines/ha

Winemaking After a soft pressing, the free-run must is brought to a temperature of 11-12°C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature.

Maturing and Ageing 6 months in steel tanks. This is followed by a period of ageing in the bottle.

Ageing potential 6-10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES Broad and bold. It proffers aromas of passion fruit, citrus notes of yellow grapefruit and tomato leaf, which then echo on the fresh and intense palate.

DOMINANT NOTES **Passion fruit, Tomato leaf, Grapefruit**

PAIRINGS Asparagus and sea fish baked in foil; spaghetti with scampi 'alla busara'.

Serving Temperature 12°C

Technical Data 5.5 g/l acidity, 2.7 g/l residual sugar, 22 g/l dry extract