

# ZORZETTIG

TENACI DAL 1874

## SAUVIGNON

2025



Appellation Friuli DOC

Grapes Sauvignon 100%

Area Hills of Eastern Friuli

Harvest Early September

Type of soil Ponca, soils made up of stratified and weathered marl and sandstone of Eocene origin

Training system Double-arched cane and Guyot

Plant density 4,500 vines per hectare

Winemaking After gentle pressing of the grapes, the free-run must is naturally settled at a temperature of 11–12 °C for 24 hours. Racking is followed by a slow fermentation in stainless steel tanks for about 10 days at a controlled temperature of 16 °C

Maturing and ageing Several bâtonnage operations complete the maturation in stainless steel tanks, followed by bottling and a period of bottle ageing

Alcohol content 12,5 % vol

Notes Broad, decisive and full of personality, with aromas of passion fruit, citrus notes of yellow grapefruit, white peach and tomato leaf, returning on the palate in intense and balanced sip

Pairings Excellent with white asparagus from Tavagnacco and Sauris speck, ideal with sea fish and vegetable soups

Serving temperature 12 °C

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