



SAUVIGNON BLANC



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| DESIGNATION | D.O.C. COLLIO |
| GRAPES | 100% SAUVIGNON BLANC |
| ALCOHOL % | 13 % vol. |
| SOIL ASPECT | <i>Vineyard arranged in a "cavalcapoggio" and "ritocchino" fashion, in a South-West direction; the soil is known as FLYSCH, a sedimentary complex of loam and sandstone of Eocene origin</i> |
| VINEYARD AGE AND GROWING SYSTEM | <i>Mixed clonal French selection dating from 1989 and a vineyard planted in 2000 with clone R3, both farmed with Guyot</i> |
| YIELD | 7.000 kg/ hectare |
| HARVEST | <i>Manual, taking place in two phases</i> |
| WINE MAKING | <i>After crushing and de-stemming, the grapes of the first harvest are left to macerate in the most for eight hours at a controlled temperature of 15-16°, while those of the second harvest are left to macerate in the most for 15 hours at a controlled temperature of 8°, then they are both subjected to a soft and long pressing. Later the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 17°C..Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. After being filtered, the wine is bottled and one month later it is introduced onto the market</i> |
| NOTES ON FLAVOUR AND BOUQUET | <i>Of a brilliant golden yellow colour, it presents an intense vegetable aroma of box tree leaves, sage and tomato; in the mouth it is consistent, full, intense, vegetable, fresh, citrusy and very long lasting</i> |
| SERVING SUGGESTIONS | <i>It goes well with crustaceans, mollusc-based first courses and salt encrusted fish; in spring it matches well with asparagus, both the white and the green variety</i> |