



**Sauvignon
Trevenezie I.G.T.**

Production area: our vineyards in Pradamano (Ud)

Ripening: first days of September

Vine training technique: Geneva Double Curtain

Plants density: 4500 plants per hectare

Soil composition: soil consisting of stone, loose and calcareous.

Vinification: after the harvest the grapes are set in steel basins at a controlled temperature of 10-12 °C for ca. 12-36 hours in order to extract from the skins the largest quantity of components typical of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 18 °C for circa 15 days. The wine is then set to refine for some months in steel basins, before selling.

Alcoholic volume: 12 – 12,5 %

Sugar: 4 gr. Lt

Acidity: 6 gr. lt.

Description: straw yellow coloured wine, with a fragrant and intense perfume, with delicate citrus fruits, sage, yellow pepper and tomato leaf notes. On the palate it is harmonic, persistent, aromatic and full bodied.

Pairings: excellent as an aperitif, it goes well with dishes based on fish, shellfish, vegetable risottos and boiled white meats. To enjoy it at its best, serve it at 10-12 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.



Mundus Vini
Gold medal



Monde Selection Bruxelles
Silver medal



Decanter WW Award
Bronze medal