



FACT SHEET OF SAUVIGNON

Type of soil: originated from the Eocene elevation, which determined the spread of an extended zone of colluvial material around it, and marl with sandstone belonging to the “flyschoide” period that have given rise to a rocky substratum.

Grape varieties: Sauvignon

Vineyard Sites southwest, northwest.

Denomination: IGT Venezia Giulia

Alcohol content: 13%

Acidity: 6,30 ÷ 7,30 ‰

Harvest time: September

First vintage: 1974

Shelf life: 3–4 years.

Aging: The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

Tasting notes: Sauvignon from Sauvignon grapes vinified as a white wine. It has a brilliant straw-yellow colour with light greenish highlights. Its aroma is intense, persistent, and fruity with a pleasant hint of elderflower. Its taste is full and dry, elegant and balanced.

Serving suggestions: To be paired with shellfish in general, seafood risotto, and white fish in sauce. It is exceptionally good with lobster and crayfish in simple recipes.

