



SAUVIGNON LISON PRAMAGGIORE

Denominazione di Origine Controllata

TYPE: Still white wine

GRAPE VARIETY: Sauvignon 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Guyot

PLANT DENSITY: 4,500 plants per hectare

GRAPE YIELD: 7,000 kg per hectare

VINIFICATION: The grapes are harvested manually during the first ten days of September and then undergo brief pre-fermentative maceration at controlled temperature. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Dullish straw colour with greenish highlights. Dense bouquet of yellow fruit, elder blossoms and ripe redcurrants. The flavour is fresh, softly full, elegant and lingering. Beguiling with its pleasant sapidity.

SERVING SUGGESTIONS: Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

ALCOHOL: 13.5% Vol.

SERVING TEMPERATURE: 10-12 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 x 75 CL