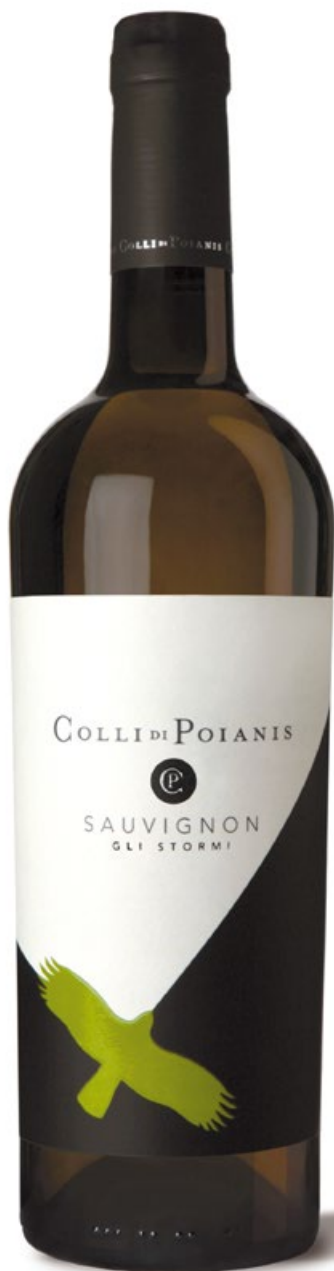




COLLI DI POIANIS

GLI STORMI

Sauvignon



Crystal clear lustrous straw yellow in colour. The nose is enticing, vibrant and complex, driven by exotic fruit from mango to passion fruit with hints of grapefruit, citron and elderflower, subtle sage and catnip. In the mouth it is fresh-tasting, savoury, elegant, well balanced and long lasting. Excellent served as an aperitif, it pairs beautifully with appetisers, asparagus and herb-flavoured dishes, and crustaceans.

Varietal Sauvignon

Appellation DOC Friuli Colli Orientali

Production area Prepotto

Soil type Eocene marl and sandstone

Training system Guyot

Winemaking and ageing The grapes are manually harvested from our oldest vineyard and undergo soft pressing. Fermentation of the free run grape juice takes place following cold static settling for 5 days. In this phase the juice is stirred twice a day. Most of the juice ferments in controlled temperature stainless steel tanks and a small percentage in French oak barriques. The lees are stirred regularly to extract maximum aroma and gain structure and natural stability.

The wine stays on the lees for 9 months, then bottled.

Serving temperature 10-12 °C