



**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. Very good with appetizers, meets well vegetable risottos, boiled white meat and crustaceans.

Pairings: classic fish wine, it matches with crustacean, risottos and boiled white meat. To be served at a temperature of 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