



VIGNAMADRE

DESIRO SAUVIGNON BLANC

It represents the desire of the Di Carlo family to produce this Sauvignon Blanc with passion and innovation, embracing the principles of the modern enological frontier. Thanks to exceptional terroirs and the family know-how, this wine showcases the full complexity of the variety.

TYPE: still white wine

VARIETY: 100% Sauvignon Blanc

PRODUCTION AREA: Province of Chieti

TERROIR: Medium mixture tending to be clayey

EXPOSURE: South, South-East

ALTITUDE: 250 m a.s.l.

TRAINING SYSTEM: Abruzzo pergola

AVERAGE PRODUCTION PER HECTARE: 120 q

HARVEST PERIOD: September

VINIFICATION SYSTEM:

soft pressing, fermentation at
controlled temperature, filtration, bottling.

ALCOHOL CONTENT: 12.5% Vol.

RESIDUAL SUGAR: 6 g / l

TOTAL ACIDITY: 6.5 g / l

COLOR: Straw yellow with golden reflections

BOUQUET:

intensely aromatic and distinctive with hints of freshly cut grass.
offering vibrant notes of citrus and tropical fruits

TASTE:

crisp, refreshing, and well-structured,
the finish is clean, dry, and persistent

FOOD PAIRING: seafood and shellfish, fresh and goat cheese, asian spicy cuisine.

SERVICE TEMPERATURE: 8 ° C

