

TECHNICAL DATA  
SAUVIGNON CASA 40 VINTAGE 2020



Variety	Sauvignon
Production zone	Friuli Venezia Giulia
Denomination	Friuli DOP
Type of Soil	Sandy-Skeletal Soil
Training system	Guyot, Doppio Capovolto e similari
Plants per hectare	About 3500-4000
Harvest time	First September decade
Fermentation	In white, in steel tank, 12-14°C with pre-fermentation, cold maceration
Refining	For over 17 months in steel tanks, keeping the noble lees in suspension
Alcohol content	13 % vol.
Residual sugar	About 4 g/l
pH	About 3.30
Packaging	Boxes with 6 bottles
Serving temperature	10 – 12 °C
Stopper	Cork
Colour	Shades of straw yellow with delicate greenish reflections. Typical of this variety.
Aroma	Complex and enveloping with delicate and pretty citrus nuances and of tropical fruit. The typical vegetal notes of Sauvignon are present. Elegant, more mature and not herbaceous!
Flavour	Excellent balance between complexity, volume and savory freshness. The typical notes of Sauvignon perceived in the aromas are also powerful in the mouth.
Accompaniment	Seafood carpaccio and shellfish. Ideal with vegetable risotto and asparagus-based dishes.

***Contains sulphites***  
*Consumption for minors is prohibited*