

TECHNICAL DATA

SAUVIGNON



Variety	Sauvignon
Production zone	Friuli Venezia Giulia Region
Denomination	Friuli DOP
Type of Soil	Sandy-Skeletal Soil
Training system	Guyot, double inverted system and similar
Plants per hectare	About 3500-4300
Harvest period	First September decade
Fermentation	In white, in steel tank, 12-14°C with pre-fermentation, cold maceration
Refining	In steel tank
Alcohol content	13 % vol.
Residual sugar	3,5 g/l pH 3.30
Packaging	Boxes with 6 bottles
Serving temperature	10 – 12 °C
Stopper	Synthetic cork
Colour	yellow with greenish tinges
Aroma	Reminiscent of sage, green pepper and boxwood
Flavour	Intensive, fragrant with a sensation of tropical fruit
Accompaniment	Seafood carpaccio and crustaceans, vegetable risottos

Contains sulphites
Consumption for minors is prohibited