

SAUVIGNON

Denominazione di Origine Controllata
FRIULI GRAVE



<i>Variety:</i>	100% Sauvignon, vigorous variety with constant medium production.
<i>Denomination:</i>	Friuli Grave DOC, province of Pordenone. Its ideal habitat is clayey alluvium.
<i>Winemaking:</i>	"White" i.e. without skins, slow fermentation of 15/20 days at low temperature. At the end of this process the wine is stored in thermo conditioned tanks until bottling.
<i>Tasting Notes:</i>	Light straw yellow colour and greenish nuances, well-balanced body. With the passing of time its strong aroma reminds of pepper, sage and mint.
<i>Food Pairing:</i>	Particularly good with raw ham, main courses and fish in general. Excellent between meals.
<i>Serving Temperature:</i>	8-10 °C
<i>Alcohol:</i>	12,5 % vol.
<i>Sugar:</i>	4 gr/l
<i>Total Acidity:</i>	5,5 gr/l
<i>Packaging:</i>	0.75 lt. x 6 or 12 bottles in cardboard box.