



SAUVIGNON DOC COLLIO

DESCRIPTION

Still white wine

AREA OF ORIGIN

Province of Gorizia

VARIETY

Sauvignon 100%

HARVEST

Second week of September

GRAPE HARVEST YEAR

2021

ALCOHOLIC DEGREE

13% vol.

VINIFICATION

After crushing-destemming the first batch of grapes is subjected to 8 hours of maceration at a temperature of 15-16 ° C., While the second batch is left to macerate for 15 hours at 8 ° C. A soft pressing follows for both. After cold static decantation, with the help of selected yeasts, the must is fermented for two weeks at a controlled temperature of 17-18 °. This is followed by six months of aging in steel tanks, during which periodic batonnage operations are carried out on the fine lees. In spring the two batches are combined, filtered and the wine is bottled. After a month it is ready for marketing.

CHARACTERISTICS

Deep golden yellow in color, intense, vegetal nose of boxwood leaves, tomato and sage; on the palate it is corresponding, full, intense, vegetal, fresh and citrusy. It closes with a savory and long finish.

PAIRINGS

*It goes well with shellfish, shellfish-based first courses, fish in salt; in spring it goes perfectly with asparagus, both white and green.
Serving temperature: 10 ° -12 ° C.*