

SAUVIGNON

DOC FRIULI ISONZO

Vineyard age: planted in 2008
Serving temperature: 10-12° C
Training system: Guyot
Alcohol (ABV): 13,5%
**Soil composition: Clayey-sandy
with gravel**
**Management of the vineyard:
controlled grassing
with row processing**
**Harvest: in the end of
August**



VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly good weather: September was balanced from beginning to end.

WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 14-16 C°.

Aging in stainless steel tanks on noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Straw yellow color with green highlights. Fine and elegant on the nose with typical hints of apricot, tropical fruit and tomato leaf. Rich and long ending.

FOOD PAIRING

Excellent with fish of all kinds and herb risotto with a strong flavor, shellfish salad with tomatoes and chives, pasta with prawns, fish soup.

AWARDS

2019

- 90 pt James Suckling