



# SAUVIGNON

*Vigneto Bellazois - Friuli Colli Orientali DOC*



**GRAPE VARIETY:** Sauvignon Blanc

**VINTAGE:** 2022

**BOTTLES PRODUCED:** 3500 bottles

**TYPE OF SOIL:** marl and sandstone flysch of Eocene origin. Locally known as "Ponca".

**EXPOSITION:** South / South West

**PEST CONTROL:** low environmental impact integrated pest management.

**TRAINING SYSTEM:** double arched cane

**HARVEST:** mid September, hand harvested in the coolest hours of the day.

**VINIFICATION:** after a soft press, the must has been decanted for 24 hours at a fixed temperature of 10°C, then fermentation in stainless steel vats for 18 days with 16°C temperature controlled.

**AGING:** the aging process lasts for 9 months, half in stainless steel and half in small ceramic vessel (100Lt).

**TASTING NOTES:** pale lemon colour with greenish highlights; The nose it's quite intense and complex with herbaceous notes, lime zest, passion fruits, white flower, elderflower and boxwood. On the palate is harmonious, intense, fruity, crispy and herbaceous. The finish is very persistent and elegant.

**FOOD PAIRINGS:** the complexity and minerality of this wine makes it pairs very well with any shellfish dishes like spaghetti and lobster. A must try with soft goat cheese, even better if aged.

**SERVICE TEMPERATURE:** 12°C

**ALCOHOL:** 13,5% abv

**EAN BOTTLE:** 8058333064864

**ITEM CODE:** 070201