


# SAUVIGNON

## DOC Friuli

**APPELLATION**
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**GRAPES**
100% Sauvignon

**SOIL TYPE**
Clayey, calcareous with good tenor of frame and organic substance

**GROWING SYSTEM**
Guyot

**EXPOSURE**
South - North

**ALCOHOL**
13,00% vol.

**TOT ACIDITY**
6,0 g/l

**SUGAR**
0,2 g/l

**SERVING TEMPERATURE**
10 - 12 °C

**HARVEST PERIOD**
September

**SENSORIAL CHARACTERISTIC**
With a light straw-yellow color, the wine reveals to the nose an intense spectrum smell typical of aromatic grapes with marked aromas of sage, nettle, elderberry and green pepper. The taste is fresh, harmonic, persistent rightly citrine, with an excellent basis good texture.

**FOOD PAIRING**
Being a very perfumed wine, it is particulary suitable for raw fish and shellfish starters. It is perfect also for soups, baked fish and recipes with asparagus.