

Sauvignon 2017

Golden instead of blanc



VARIETAL

Sauvignon Blanc 100%



VINEYARDS

From our "Lara" and "Camposanto" vineyards. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

Vinification begins with soft pressing of 50% of the whole clusters immediately after harvesting. The remaining fruit is destemmed and left on the skins for 24 hours of cold maceration before pressing. Fermentation occurs in stainless steel tanks at a controlled temperature.



AGING

Aged on the noble lees in stainless steel tanks with frequent batonnages.



TASTING NOTES

Color

Intense straw yellow.

Aroma

Intense and characteristic bouquet of peach, tropical fruit and tomato leaves.

Taste

Soft creamy texture, generous structure, and a well balanced freshness revealing a long finish characterized by tropical fruits.



Enjoy as an aperitif or pair with fish, soups, and herbed frittatas.
Perfect with prosciutto and cantaloupe.

Serve at 54°F.

ALC. CONTENT
13%

ACIDITY
5,9 g/l

pH
3,39

DRY EXTRACT
21,7