

Sauvignon 2018

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 ql/ha.



HARVEST

Part meticulous hand selection and part machine, followed by optical sorting.



VINIFICATION

Vinification begins with soft pressing immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at a controlled temperature (18-20°C).



AGING

Aged on the noble lees in stainless steel tanks with weekly batonnages for eight months.



TASTING NOTES

Color

Intense straw yellow.

Aroma

Intense bouquet of cantaloupe, passion fruit, stinging nettle, sage 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, herbed frittatas, prosciutto and cantaloupe.

Standout chef pairing: Fritto misto with squid, artichoke + arugula by Marc Vetri @ Vetri Cucina (Philadelphia, USA)

Serve at 12°C.

ALC. CONTENT

13%

ACIDITY

5,8 g/l

pH

3,27

DRY EXTRACT

20,3