



Sauvignon 2020

Golden instead of blanc



VARIETY Sauvignon 100%



VINEYARDS From our “Lara” and “Camposanto” vineyards, planted in 1993 and 2004, with an average vine age of 16 years. Average of 5,500 vines planted per hectare, trained using the Guyot method. Yield of 85 ql/ha.



HARVEST On the 3rd and 4th of September, during the earliest and coolest morning hours. Manual harvest followed by optical sorting.



VINIFICATION After destemming and crushing, grapes from the Camposanto vineyard are immediately softly pressed, while the berries from the Lara vineyard previously macerate for 12 hours at a temperature of 10°C. The must, still separated as per the vineyard of provenance, is clarified through flotation. Fermentation, aided by selected yeasts, occurs over 10 days in stainless steel tanks at a temperature of 16-18°C.



ÉLEVAGE The wine evolves in stainless steel tanks on the noble lees for seven months. We conduct bâtonnages until the end of December, first twice a day and then with diminishing frequency. At the beginning of April, we proceed with the assemblage, then bottling two weeks later. The wine rests until mid May, after which it's released.



TASTING NOTES (serve at 13-14°C)

Color Shiny chartreuse yellow.

Aroma Notes of thyme, ginger, apricot, tomato leaves, Cayenne pepper, and sapid hints of seaweed.

Taste Mineral, elegant, and persistent. Powerful ending pervading with tropical, marine, and candied orange scents. Notes of peach and pepper.



PAIRINGS Standout chef pairing: Fritto misto with squid, artichoke + arugula by Marc Vetri @ Vetri Cucina (Philadelphia, USA). Enjoy with fish, herbed frittatas, or prosciutto and cantaloupe.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,6%	Tot. acidity 5,3 g/l	Lactic acid 0,0 g/l	Malic acid 1,1 g/l
Tartaric acid 2,4 g/l	pH 3,3	Dry extract 19,3	Glycerin 6,4 g/l
Res. sugar 0,4 g/l	Total SO2 109		