



# 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 particularly suitable for raw fish and shellfish starters. It is perfect also for soups, baked fish and recipes with asparagus.