



Sauvignon *Superiore* DOC



VINTAGE
2013



APPELLATION
Friuli Aquileia DOC
Superiore



AREA
Cervignano, Friuli



GRAPES
Sauvignon



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
48°-50°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested and pressed immediately. The must is then stored for 24 hours at temperatures of 41°-45° to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000 liter stainless steel tanks for 6-7 months. The wine then rests on its lees, followed by an additional 3-6 months of aging in the bottle.

COLOR

Light straw with green hues.

BOUQUET

Beautiful balance between citrus fruit and minerals with subtle savory notes and white rose.

PALATE

Dry, medium bodied and silky revealing mouthwatering lemon meringue and crushed chalk minerals that lead to a long and refreshing finish.

FOOD PAIRINGS

Oysters and other shell fish as well as light pasta dishes.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAGNA SUPPORTED BY REGULATION EC N. 1308/13