

# SAUVIGNON



## IGT VENEZIA GIULIA SAUVIGNON

**Variety:**  
100% Sauvignon

**Vinification:**

Grapes are harvested exclusively by hand, and undergo cryomaceration at 8° Celsius (46.4° Fahrenheit) for about 24 to 36 hours, so as to enhance varietal characteristics. Subsequently, they are soft-pressed. The resulting must is cold-decanted and fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks.

**Tasting notes:**

Light straw yellow with verdant hues. The bouquet charms you with typical notes of bell pepper, peach and sage leaves endowing it with distinct elegance. Full on the palate, fresh, very appealing, with complex varietal flavors.

**Food accompaniment:**

Flavorful first courses such as risotto with asparagus and aromatic herbs, excellent with spicy oriental cuisine.