



Sauvignon 2021 IGT Venezia Giulia

UVE: Sauvignon 100%
FORMA D'ALLEVAMENTO
E DENSITÀ D'IMPIANTO:
Guyot with 5000 vines/ha

RESA PER ETTARO:
80 q/ha around 55 hl/ha

VENDEMMIA:
during the first week of September.
Two different harvest. One
early for the French clone
(greener part) and a later one
for the Italian clone (part
more mature).

VINIFICATION: The grapes are de-stemmed, crushed and left to macerate for 48 hours in a steel tank where alcoholic fermentation will begin. Subsequently the partially fermented grape must will be separated and the skins will be pressed in order to extract the remaining part which will then be joined so as to complete the alcoholic fermentation together. Also in this case we will proceed to refine the wine on the fine lees in order to give greater nose notes, complexity and taste. The malolactic fermentation is possibly avoided so as not to affect the freshness and vivacity of the wine.

BOTTLING: March following the harvest.

CHARACTERISTICS: The color is a brilliant yellow. Powerful aroma, reminiscent of yellow and white flowers, elderberry, mint, exotic fruit (grapefruit, pineapple, fruit of the passion, white peach, apricot and plum yellow).
Fresh wine, immediate, great freshness and acidity.
