



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

D.O.C. FRIULI GRAVE

# Sauvignon Blanc D.O.C. Friuli Grave



**GRAPE VARIETIES:** Sauvignon single variety.

**SOIL:** medium textured with patches of gravel.

**TRAINING SYSTEM:** single Guyot with 4,000 vines per hectare, limiting the number of buds to ensure a lower yield achieving nicely concentrated grapes.

**VINIFICATION:** takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +14° and +20°C.

**AGING:** in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 1.50 g/l

**TOTAL ACIDITY:** 5.80 g/l as tartaric acid

## TASTING NOTES

**COLOR:** straw yellow with delicate greenish tinges.

**AROMA:** nicely layered and concentrated, with varietal notes of tomato leaf, nettle, sage and yellow bell pepper.

**TASTE:** in the mouth it is dry and displays an excellent body and aromatic length.

**PAIRING:** nicely complements creamy vegetable soups, soufflés and fish pies, and eggs and asparagus. Excellent with charcuterie.

**SERVE:** at a temperature between +12° and +13°C. Uncork just before serving.

**CONSUMPTION AND AGING POTENTIAL:** ideal when consumed young. If stored well, it gains character over time and can age for 3 to 4 years.

**BOTTLE SIZE:** 0.750 L