



BLANC DI SANZUÀN

Vine name:
Cividin

Grapes:
Blend of white grapes with prevalence of Cividin

Name:
White wine

Production area:
Friuli Grave – Municipality of Pinzano al Tagliamento Western Friuli foothills area – Province of Pordenone – F.V.G. Region

Soil:
medium-textured

Training system:
double or simple Guyot; planting density 4000 vines per hectare, number of buds: 12 to 14 per vine

Yield:
60 to 70 quintals per hectare

Vineyard location:
Pinzano al Tagliamento; Castelnuovo del Friuli

ORGANOLEPTIC SHEET

Wine:
Blanc di Sanzuan

Colour:
Straw yellow

Bouquet:
Fragrant, fruity (apple), intense and persistent

Taste:
Dry, warm, soft, savoury, balanced

Food matches:
Delicate appetizers, fish first courses

Serving temperature:
10-12 degrees

