



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

COLLIO D.O.C.

# Sauvignon D.O.C. Collio



**GRAPE VARIETIES:** Sauvignon single variety.

**SOIL:** known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

**TRAINING SYSTEM:** Guyot with 4,000 vines per hectare and short pruning which results in low yields and a high concentration of quality.

**YIELD FOR HECTARE:** 65 q/ha

**VINIFICATION:** takes place in temperature-controlled stainless steel vats at a constant temperature of +12°C and undergoes cold stabilization before bottling.

**ALCOHOL:** 13.50%

**RESIDUAL SUGAR:** 2.00 g/l

**TOTAL ACIDITY:** 5.60 g/l as tartaric acid

## TASTING NOTES

**COLOR:** straw yellow with light green hues.

**AROMA:** layered and straightforward, with characteristic notes of yellow bell pepper and sage, sweetened by light vanilla, elderberry and hints of peach.

**TASTE:** in the mouth it is dry but not harsh, it has a good structure and length with balanced sapidity.

**PAIRING:** nicely complements vegetable soups, soufflés, flans, herb-based dishes and eggs with asparagus.

**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 maintaining all its balance and varietal stamping.

**BOTTLE SIZE:** 0.750 L  
0,375 L