



Sauvignon *Superiore* DOC



VINTAGE
2013



APPELLATION
Friuli Aquileia DOC
Superiore



AREA
Cervignano, Friuli



GRAPES
Sauvignon



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
48°-50°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested and pressed immediately. The must is then stored for 24 hours at temperatures of 41°-45° to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000 liter stainless steel tanks for 6-7 months. The wine then rests on its lees, followed by an additional 3-6 months of aging in the bottle.

COLOR

Pale straw-yellow color with greenish hints.

BOUQUET

Fresh and intense, with hints of grapefruit skin, elderflowers, and sage.

PALATE

Dry and fresh, attractively fruity and persistent.

FOOD PAIRINGS

Oysters and other shell fish as well as light pasta dishes.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED
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