



# 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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