



## Sauvignon



### APPELLATION

Friuli Aquileia, DOC  
Superiore



### AREA

Cervignano del Friuli



### GRAPES

Sauvignon



### ALCOHOL LEVEL

12% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND MATURATION

The ripe and healthy grapes are pressed immediately after harvesting, and the must is then stored for 24 hours at a temperature of 5°-7°C. (41°-45°F.), in order to enrich it with the aromatic substances contained in the skins. Temperature-controlled fermentation ensues, followed by a longish period of maturation on the wine's own natural lees.

### COLOUR

Pale straw-yellow with greenish hints.

### BOUQUET

Fresh and intense, with suggestions of green peppers, elderflowers and sage.

### FLAVOUR

Fresh, attractively fruity and persistent.

### SERVING TEMPERATURE

Serve at 9°-10°C (48°-50°F).

### FOOD MATCHES

Its elegant structure makes it ideal with shellfish, non-meat appetizers, and pasta and rice dishes containing seafood.