

SAUVIGNON

VENETO I.G.T

still white wine



Grape type: 100% Sauvignon

Training system: Sylvoz

Harvesting period: the first ten days of September, when the grapes are perfectly ripe and healthy.

Vinification: soft pressing of the just-harvested grapes. The must, having had the skins and any impurities removed, ferments with the assistance of selected yeasts at a controlled temperature of 13 degrees. After alcoholic fermentation, the wine is racked and filtered before being left to age for around 3 months in stainless-steel tanks.

Tasting notes: light straw-yellow colour, tending towards gold. A delicately aromatic wine evoking yellow pepper, the tomato plant, nutmeg, melon and acacia blossom. This wine has a unique character, with a dry, velvety, polished palate.

Pairing: fish-based antipasti, Parma ham, starters with herbs or fish, and white fish main courses (if accompanied by light sauces).

ABV: 12.5% vol.

Serving temperature: 8°-10° C.



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SAN DONA' DI PIAVE (VENICE)