



antonutti
Vini dal 1921



Sauvignon

DOC Friuli Grave



GRAPE VARIETY

100% Sauvignon



SOIL

Alluvial and pebbly plain, North-Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



VINIFICATION

Cold maceration of grapes.
Soft pressing and fermentation with selected yeasts.
Maturation in stainless steel tanks. Bottle ageing



ALCOHOL - TOTAL ACIDITY

12.5% vol. / 5.80 g/L



TASTING NOTES

Bright straw yellow color. Vegetal and fruity notes on the nose. Box bush and sage on the palate. Remarkable aromatic length



SERVING TEMPERATURE

10 – 12° C



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



BOTTLE SIZES

0.75 – 0.375 L

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