



## Sauvignon

I.G.T.



### GRAPE VARIETY

100% Sauvignon



### SOIL

Alluvial and pebbly plain, Western Friuli region



### YIELD

120 – 150 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts.  
Bottle ageing



### ALCOHOL

12% vol.



### TASTING NOTES

The nose exhibits typical notes of sage, tomato leaf and nettle, followed by citrus overtones.  
Lively aromatic character



### SERVING TEMPERATURE

10° – 12° C



### BOTTLE SIZES

0.75 – 1.5 L

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