

COLLIO SAUVIGNON

Alcohol 13,5%
Rest sugars 2 g/L
Total acidity 5,7 g/L

VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-east facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1989/1993; hand-harvest, yield 6 tons/hectare.

WINEMAKING AND AGEING

De-stemming and pressing. Fermentation in steel tanks at 16°C. Ageing on the lees for 8 months, ageing in bottle 4 months.

ORGANOLEPTIC SENSATIONS

Colour: straw yellow. Intense flavour of tropical fruits, fig leaf, melon, fresh pineapple. Fresh and tasty in mouth, long-flavoured finish.

FOOD PAIRINGS

Fried vegetables, pasta with smoked salmon. Serve at 11-12°C.

BOTTLE SIZE

Collio bottle 0,75 L, DIAM cork.

A French-style Sauvignon, which prefers being elegant than too much flavoured, with long taste in mouth and long life in the bottle. For us a great wine must be tasty, pleasant and long-lived and not only flavoured in the nose.

