



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



Contains sulfites

## FRIULI Sauvignon

D.O.C.

Grape variety  
Sauvignon



Shiny, straw yellow with greenish tones.



Slight, of green peppers and nutmeg.



Elegant, delicate, spicy, slight flavour of green fig, well-structured, intense, silky.

**Description:** medium-sized cluster with a conic and cylindrical trunk; medium-sized, round berries, golden green with dots; aromatic flavor. **Vine training system:** double Cappuccina with 8-10 buds. **Harvest period:** last ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks **Colour:** shiny, straw yellow with greenish tones. **Aroma:** slight, of green peppers and nutmeg. **Taste:** elegant, delicate, spicy, slight flavour of green fig, well-structured, intense, silky. **Serve with:** raw seafood and shellfish starters, bluefish, cheese canapés, vole au vent, risotto with mushrooms, boiled and delicate white meats with sauces and mustards. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at 8-10° in Summer and at 11-13° in Winter, in a high-stemmed glass, wide, tulip shaped cup.