



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.



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 **Color:** shiny, straw yellow with greenish tones. **Aroma:** slight, of green pep-pers and nutmeg. **Taste:** elegant, delicate, spicy, slight flavor of green fig, well-structured, intense, silky. **Serve with:** raw sea-food and shellfish starters, bluefish, cheese canapes, 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.