



Sauvignon *Superiore* DOC



VINTAGE

2012



APPELLATION

Friuli Aquileia DOC
Superiore



AREA

Cervignano, Friuli



GRAPES

Sauvignon



ALCOHOL LEVEL

12,5%



SERVING TEMPERATURE

48°-50°F



BOTTLE SIZE

750 ml

VINIFICATION

The grapes are machine harvested and pressed immediately. The must is then stored for 24 hours at temperatures of 41°-45° to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000 liter stainless steel tanks for 6-7 months. The wine then rests on its lees, followed by an additional 3-6 months of aging in the bottle.

COLOR

Light straw with green hues.

BOUQUET

Beautiful balance between citrus fruit and minerals with subtle savory notes and white rose.

PALATE

Dry, medium bodied and silky revealing mouthwatering lemon meringue and crushed chalk minerals that lead to a long and refreshing finish.

FOOD PAIRINGS

Oysters and other shell fish as well as light pasta dishes.



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