



**Denomination**  
**SAUVIGNON DOC FRIULI GRAVE**

**Vineyard Location**  
The vineyard is situated  
in the Municipality of Fiume Veneto.

**Grape**  
100% Sauvignon Blanc

**Soil type and vineyard**  
Clayey - silty soil. There are 7800 vines per hectare,  
and its training system is monolateral Guyot.

**Vinification**  
The vine comes from two clones, the classic R3  
which originates strongly flavoured wines, and  
297 which originates well-structured wines.  
The grapes of the aromatic clone are left to  
macerate for one night at 6 °C, while the other  
grapes are vinified off the skins. The musts  
obtained are cold decanted in order to obtain a  
clean juice, then mixed and left to ferment into  
temperature-controlled stainless steel tanks (temp  
max 16 °C). The fermentation lasts 14 days, and  
then the wine is then drawn twice off the lees, in  
order to remove the coarsest lees and let the finest  
ones into the wine.  
The winter allows the wine to get stable and  
limpid - a Sauvignon which before the bottling is  
gently clarified and filtered.

**Sensory characteristics**  
Straw yellow colour with greenish hints.  
The elegant and very aromatic aroma is  
reminiscent of fruit, such as white peach, and  
wildflowers. The velvet-smooth palate gradually  
unfolds these nose sensations.

Serving suggestions: an ideal match for shellfish,  
raw, steamed or fried fish. It a perfect appetizer too.  
Serving temperature: 10-12 °C in tulip glasses.

