

SCHIOPETTO

SAUVIGNON COLLIO DOC

2022

The wine is obtained exclusively from Sauvignon grapes, a varietal of great importance, cultivated in the areas of Sauternes and Bordeaux, from where the grapes have been imported to Friuli where they have found ideal conditions in both soil and climate. Cultivated in the hill areas, this varietal prefers fresh clay soil, it produces small bunches with grapes of medium size. The grapes are hand-picked, pressed in a soft press after which there follows a brief period of decantation in total absence of sulphur dioxide. The fermentation takes place in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.



Appellation: Collio DOC

Grapes: Sauvignon

First Production: 1972

ANALYTICAL DATA

Alcool % vol: 13%

PRODUCTION NOTES

Soil: Clay and hilly marly soils of Eocene origin

Training system: Guyot and Cordon Spur

Harvest time: Last decade of August and first decade of September

Harvest method: Manual

Yield per hectare: 50 q/hectar

Fermentation: 10-12 days in steel tanks

Fermentation temperature: 14 °C

Ageing: In stainless steel tanks for 8 months

Fining: Minimum 5 months in bottle

TASTING NOTES

Colour: Straw-yellow, with clear of intense green.

Aroma: Elegant fragrance with delicate floral notes accompanied by exotic fruit flavors and citrus notes. Warm and enveloping, rich complexity.

Palate: On the palate it is very complex with green notes of mint and nettle that are interwoven with exotic and salty notes in perfect balance.

Serving temperature: 13° C

Food pairings: Excellent as an aperitif, well matching with various vegetable dishes, asparagus in particular, seafood and soups.

Soc. Agr. Terre Friulane S.r.l.

Via Cividale 16, 33040 Togliano di Torreano (UD) Italia - Tel +39 0481.80332 - Fax +39 0481.808073 Cantina: Via Palazzo Arcivescovile 1, 34070 Capriva del Friuli (GO) Italia - E-mail: azienda@schiopetto.it

www.schiopetto.it