SCHIOPETTO

SAUVIGNON

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

2023

The Sauvignon, with its typical straw yellow colour, is a well-balanced wine in its aroma/structure ratio. The first sensation found in this wine is the great harmony among the distinct "green" and "earthy" notes easily recognized by the nose that made this grape famous and the perception in the mouth of aromas always fruity, but softer and more elegant.

Appellation: I.G.T. Venezia Giulia
Grapes: Sauvignon
Prima annata: 2020

ANALYITICAL DATA

Alcool % vol: 12,50%

PRODUCTION NOTES

Soil: *Hilly marly soil of Eocene origin*
Training system: *Guyot bilateral*
Harvest time: *First decade of September*
Harvest method: *Manual*
Yied per hectare: *75 q/he*
Fermentation: *10-12 days in steel tanks*
Fermentation temperature: *15 °C*
Ageing: *In stainless steel tanks for 4 months*
Fining: *Minimum 2 months in bottle*

TASTING NOTES

Colour: *Bright straw yellow with greenish reflections*
Aroma: *Fresh and fragrant, its bouquets its characterized by exotic and fresh flowers aroma.*
Palat: *As on the nose, the wine is also elegant and flowery with a long and refreshing acidity.*

Serving temperature: *13° C*
Food Pairings: *Ideal as an aperitif, is also a perfect match with seafood, fish but also with main courses in particular made of tomatoes and peppers.*

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