



Sauvignon DOC

GRAPE VARIETIES

Sauvignon Blanc

WINEMAKING

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.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

[AWARD #1](#)

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with greenish hints.

The elegant and very aromatic aroma is reminiscent of fruit, such as white peach, and wild flowers.

The velvet-smooth palate gradually unfolds these nose sensations.

GASTRONOMY

An ideal match for shellfish, raw, steamed or fried fish. It a perfect appetizer too.

Serving temperature 10-12 °C

AVAILABLE FORMATS

75 cl

[AWARD #1](#)

[AWARD #2](#)

