



## *Sauvignon "Passo alle Tremiti" IGT Terre degli Osci 2015*

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### GRAPE VARIETIES

*Sauvignon Blanc*

### WINEMAKING

*Manual harvesting with selection of grapes; soft pressing and maceration on the skins for around 4-6 hours; selection of the different portions of the must; static clarification, separation of sediments and inoculation with selected yeast; alcoholic fermentation at 16-17°C for about 15-16 days.*

### AGEING

*In stainless steel sur lies and weekly bâtonnage for around four months; bottling in March.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Delicate straw yellow colour with greenish reflections; on the nose it reveals hints of peach with notes of lychee, broom, and grapefruit; final notes of wild flowers; in the mouth it presents good acidity, well balanced with softness and remarkable savouriness with a clean aftertaste of peach and tropical fruits notes; great persistence.*

### GASTRONOMY

*Appetizers and main courses with raw fish, shellfish, chicken meats, vegetables, and fresh cheeses.*

### AVAILABLE FORMATS

75 cl

