



SAUVIGNON “Vigna Runc” DOC Collio

Soil	Marl-sandstone
Grapes Variety	Sauvignon 100%
Harvest	Mid September in 3 different times to get the grape at best ripe time
Vinification	Fermentation of 11 days in stainless steel vats
Ageing	9 months in stainless steel vats. Unfiltered
Colour	Straw yellow
Aroma	Dominant hints of minerals and vegetables, smoky and elder wood notes
Taste	Warm and sapid, composed and elegant, in the end intense mineral hints
Pairings	Fish-based main dishes, Fish-based pasta or rice dishes
Serving temperature	8°-10°C (46°-50°F)
Alcoholic grade	14,5%
Total acidity	5.64 g/l

