



Sauvignon IGT Venezia Giulia (Orange)

Soil	Marl-sandstone
Grapes Variety	Sauvignon 100%
Harvest	Manual at the end of September
Vinification	Maceration of 13 days in contact with the skins in open oak vats
Ageing	12 months in large Slavonian oak barrels, 12 months in steel tanks for natural decantation and 16 months in bottle. Unfiltered
Colour	Bright golden yellow
Aroma	Intense and varietal of sage and green pepper, with resinous and candied citrus details
Taste	Rich and intense, with a substantial body and a pleasantly salty finish
Pairings	It is a versatile wine that goes very well with fish dishes and pork roasts
Serving temperature	12°-15°C (53°-59°F)
Alcoholic grade	14.5%
Total acidity	5,17 g/l

