



Sauvignon IGT Veneto

PRODUCTION AREA

Treviso and Venice

GRAPE VARIETY

Sauvignon

WINE PRODUCTION

Is obtained by vinification in white. Gently pressed through the presses lung following the fermentation stage in terms of temperature control. After the completion of fermentation, the wine is only a filter that provides the necessary clarity and stability.

ANALYTICAL DETAILS

Total acidity : 5,90 g/l

Alcoholic degree: 12,50%

ORGANOLEPTIC NOTES

Colour deep straw yellow.

Aroma full and strong with scents of wild flowers, melon.

The palate feel is savoury, slightly acidic, with a delicate body.

Excellent with seafood, also pairs well with delicate soups and risottos.

Serving temperature: 10-12 °C.

