



SAUVIGNON

DOC FRIULI

Tasting notes

Classic aromas of sauvignon, peppers, tomato leaf with varied sweet, enveloping, persistent characteristics. Fresh, lively highly pleasurable with optimal persistence. Straw yellow with goldent tints colour.

Aging

After a careful selection of grapes from our most prized lot, pre-fermentation alcoholic maceration at a controlled temperature, followed by maturation in its own dregs.

Food pairing

Ideal as aperitif, great with soups, cold cuts and savoury fish dishes. A very interesting match with eastern cuisine.



Grape variety

Sauvignon 100%



Vine

Training system Guyot



Appellation

DOC Friuli



Soil

Argillaceous, calcareous, rich in micro-elements.



Alcohol

13 %



Serving temperature

8-10 °C



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