

Sauvignon Veneto IGT

The grapes are vinified as a white wine, thanks to a soft pressing carried out immediately after their arrival at the winery. The must is cooled to 10 °C (50 °F) so that it becomes naturally clear; the alcoholic fermentation is then triggered off with the addition of selected yeasts and is maintained at a temperature of 16 - 18 °C (61 - 64 °F).

TASTE PROFILE

A dry white wine, straw-yellow in color with greenish highlights. The herbaceous fragrance, which is reminiscent of elderflowers, is typical of the variety. Attractively mellow fruit overlies a nice backbone of refreshing acidity.

SERVING SUGGESTIONS

Hors d'oeuvres and fish recipes with sauces; vegetable risottos.

GRAPES	Sauvignon
PRODUCTION ZONE	The Veneto
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz
PLANT DENSITY	3.000 - 3.500 vines per hectare (1.210 - 1.415 per acre)
PERIOD OF HARVEST	First half of September
ALCOHOL LEVEL	12,50% vol.
SERVING TEMPERATURE	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

