



# Sauvignon Blanc Varietale

## Still Fruity White Wine

This wine is well-suited for seafood appetizers such as salmon carpaccio with pink pepper, crustaceans like lobster in 'bellavista' style, spaghetti with clams, and salt-baked fish.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Sauvignon Blanc / Varietal

**ORIGIN:** Italy

**VINE VARIETY:** Monovarietal Sauvignon

**SOIL:** Clayey and silty with sandy limestone and gypsum.

**GRAPE CULTIVATION:** Espalier

**HARVEST:** Handpicked

**VINIFICATION:** Gentle pressing of the grapes with a pneumatic press. Fermentation at 16°C with selected yeasts.

**AGING:** In stainless steel tanks with periodic batonnage. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12%vol

**COLOR:** Straw yellow with golden highlights.

**NOSE:** Intense and lingering with typical vegetal notes that bring to mind tomato buds and flowery notes of elder and magnolia flowers and a pleasant fruity finish.

**TASTE:** Intense, full-bodied, enveloping, dry. Well-balanced and crisp.

**INTERNATIONAL PAIRINGS:** Maryland Crab cakes (U.S.A.) – Sushi (Japan)

**SERVING TEMPERATURE:** 10 – 12°C

**CURIOSITY:** The name derives from the French 'sauvage', meaning wild, referring to the indigenous origins of the grape variety.