



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.