



SAUVIGNON

D.O.C. FRIULI COLLI ORIENTALI

Straw yellow colour with bright green hues, lingering and vibrant bouquet recalling white peach, sage and tomato leaf. The palate is dry with typical varietal pungency. Environment friendly techniques used.



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|------------------------|-------------------------------|
| GRAPE VARIETY: | 100% Sauvignon |
| SOIL: | marl soil called "Ponka" |
| ALTITUDE: | 100m on sea level |
| DENSITY: | about 3500 plants/ha – 60q/ha |
| GROWING METHOD: | guyot |
| HARVEST: | manual harvesting in crates |



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|----------------------|--------------------------|
| VINIFICATION: | soft pressing |
| REFINING: | in stainless-steel tanks |



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|-----------------------|---|
| ALCOHOL: | depending on the vintage, it may vary from 13% to 14% |
| SERVING T°/F°: | 10°-12°C (50°-54°F) |



AROMA: White peach, sage and tomato leaf



TASTE: Dry, with typical varietal pungency, long-lasting



PAIRINGS: European food: starters, vegetable soups, egg-based dishes and cooked fish with sauce
International food: Cous Cous, sushi, ceviche, hummus, curry

BODY



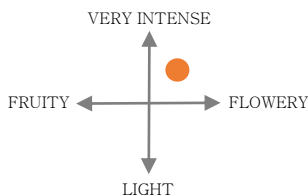
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

SAUVIGNON 2018

➤ VINOUS: 91/100

vinous

VIGNA PETRUSSA