



VISTORTA

SAUVIGNON

Area	Friuli Venezia Giulia
Classification	D.O.C. FRIULI
Vine	100% Sauvignon grape
Soil type	Sandy - Gravelly
Alcoholic content	12.50%

Winemaking

Harvest during mid-september. Totally destalked grapes, lightly pressed. Alcoholic fermentation by reduction at a temperature of 15–17 °C for 8 days. Then, a permanence on the fine lees in concrete tanks for 7 months with a weekly battonage.

Description

Straw yellow colour with green hue. A very successful combination between exotic fruits and tomato leaf with pleasant floral shades ranging from white rose to boxwood. Herbs and honey on the palate, fresh, persistent, almost savory saline.

Pairing

Great with grilled fish and in foil, with vegetable or fish soaps, oysters, light cheese, pasta and risotto. Ideal with dishes based on egg and asparagus.

Note

Open slightly before drinking time, serve at 10–12 °C.