

Sauvignon



MONVIERT



D.O.C. (Controlled Designation of Origin) Friuli Colli Orientali
Type of grape variety | Internazionale

Grape variety | Pure sauvignon

Type | Dry white

Name of vineyard | Col rusal

Planting year | 1992

Exposure | East - south-east

Grape production per hectare | 60-65 q.li /ha

Training | Cappuccina monolaterale

Harvest | Manual, end of august

Alcohol content | 13,5% vol.

Total acidity | 5,42 gr./l

Serving temperature | 15-16°

Storage period | 5 years

Sauvignon Blanc: variety already recommended at the IVth Viticulture Congress of Gorizia in 1891; today Sauvignon Blanc is one of the most beautiful and important realities of Friuli Venezia Giulia. On the hills it reaches ideal levels of vegetative-productive balance and gives life to one of the best Friulian wines.

VINIFICATION

The grapes are de-stemmed first and then crushed, after cooling to 5-7° C, they are placed in special maceration tanks for 12-24 hours (cryomaceration) before being softly pressed.

The must thus obtained is left for 8-12 hours to settle to eliminate the heavier parts before being sent for alcoholic fermentation by means of selected yeasts at a controlled temperature of 18-19° C.

After about 10-12 days of alcoholic fermentation and relative depletion of the sugars in the must, it is decanted through which the heavier deposits that were created during fermentation move away and all the finer and lighter parts are preserved (fine).

After a period of 5-6 months of ageing in stainless steel tanks at a controlled temperature with regular periodic bâtonnage, the wine, now complete, is prepared for bottling.

DESCRIPTION

Colour straw yellow with greenish hues. The bouquet is intense but elegant and subdued notes of grapefruit peel, sage, marjoram, white peach, ripe banana. On the palate it is complete, full and elegant with a great balance of tactile-palatal perception; it has great character, with all the aromatic notes accompanied by acid and fresh sensations, which blend together in a harmony of taste and enjoyment.

SERVING SUGGESTIONS

It is suitable to accompany asparagus, eggs, cod salad, Friulian cjarsons with herbs.