



SAUVIGNON BLANC - 2018

This wine comes from Colli Orientali, in the hills of Rossazzo and Corno Rosazzo. These are our most sought after sites for this world class grape. We like to think of it as a powerful Sauvignon Blanc that can sit at the table with the best of the best.

ALCOHOL

13%

DENOMINATION

Sauvignon Blanc Friuli Colli Orientali

VINE TRAINING

Guyot

VINIFICATION

A collaboration with Christian Patat in Colli Orientali. The wine is pressed and aged in 600L neutral barrel. The larger size lets us use the wood as a vessel but not leave the aromatic Sauvignon Blanc woody.

AGING

Aged for 13 months and then 6 months in bottle before released.

APPEARANCE

Bright, light platinum with a touch of straw.

AROMATICS

Grapefruit, meyer lemon and lime leaf. Folded in with hints of ripe peach and minerals.

PALATE

Full bodied Sauvignon Blanc with a vertical line of bright acidity keeping it fresh, but widely complex.

FOOD AND WINE PAIRINGS

Pair with grilled fish, light pork dishes, or enjoy as a glass on its own. We consider our Sauvignon Blanc to be the workhorse of great white wines – it can be dressed up or dressed down, and comfortable at both.

