

SAUVIGNON



VARIETAL

Sauvignon blanc

HARVESTING

Manual during mid September.

VINIFICATION

Soft pressing of the grapes and short cold maceration; fermentation in stainless steel vats at 15-16°C. The wine remains 6 months in direct contact with the fermentation yeast maintained periodically in suspension.

SENSORY NOTES

Intense straw yellow color with greenish reflections. Intense and characteristic nose with exotic fruits, melon and yellow bell pepper notes. Harmonious aromas. Dry, good structure, generous palate.

SERVING SUGGESTIONS

Cured ham, fish dishes with sauces or great as an aperitif.

SERVING TEMPERATURE

12-14 °C / 56-58 °F

LIFE EXPECTANCY OF WINE

2-3 years 

Dario Coos