



# Sauvignon

<b>SOIL TYPE:</b>	Slightly stony
<b>WINEMAKING:</b>	The grapes, picked at different stages of ripening to maintain the complexity of this variety, are cooled before fermentation to preserve the beautiful aroma of this wine. Fermentation is carried out in stainless steel vats at controlled temperatures and with selected yeasts. Malolactic fermentation is not carried out.
<b>ALCOHOL CONTENT:</b>	13%
<b>VARIETY:</b>	Sauvignon 100%
<b>APPEARANCE:</b>	Bright straw yellow with greenish tones
<b>NOSE:</b>	Pervasive and very intense; vegetable notes of sage and tomato leaf are followed by extremely elegant pirazine aromas
<b>PALATE:</b>	Rich inviting flavor, long and harmonic. Average length and good body
<b>FOOD MATCHINGS:</b>	Versatile and pleasant, it is an outstanding partner for any fish based appetizers, first or second courses, both hot and cold. Excellent with pasta with pesto and generally with vegetables and herbs. Its sourness makes it a perfect match with many spicy courses.
<b>AGEING:</b>	2/3 years

