

SAUVIGNON BLANC 2016



VINEYARD	Hills in Buttrio, Manzano e Premariacco. Training system: Guyot
SOIL TYPE	Eocene marl
WINE MAKING	The grapes are harvested by hand in august and placed in small boxes. We select the finest parcels of grapes from our vineyards carry out a hand thinning. Grapes are selected one by one in the cellar before destemming. The must remains in contact with the skins for few hours at low temperatures and then is gently squeezed. The fermentation takes place in 80% new and 20% one-year-old French oak barrels, where it undergoes full malolactic fermentation. The wine stays on the lees for 10 months, during this period it is regularly stirred before being bottled
ALCOHOL CONTENT	14,50°
APPEARANCE	Deep golden yellow
NOSE	Complex and very intense, revealing distinct notes of mature peaches, exotic fruit and gardenia
PALATE	Great structure, very mouthfeel and long length. Clear sensation of cream merged with ripe tropical fruits, especially pineapple, against a background note of sweet vanilla
AGEING	Already an excellent wine but it can further develop its great potentiality if aged for 5 or more years
WINEMAKERS	Marco Pecchiari
