



V13054075

Sauvignon IGT - cl 75

The wines with the geographical indication "TREVENEZIE" owe their name to "Tre Venezie" or "Le Venezie", a territory that includes Veneto and Friuli Venezia-Giulia regions, and the province of Trento. This area has an ancient winemaking tradition. Sauvignon, a variety included in this IGT, is among the most widespread white vines. It features a great variety of aromatic components, which find different expressions according to soils and climates.

**Production Area:** Friuli, Italy**Vine:** Sauvignon Blanc**Plants per Hectare:** 3500**Training System:** Guyot**Harvest Period:** Second half of September**Yield per Hectare:** 100-110 q/Ha**Characteristics:****Production Area**

- > The area between river Tagliamento and the Alps has developed over many centuries, thanks to the limestone washed down during floods.
- > At night, this land, mainly characterized by rocks and gravel, releases the heat stored during the day, influencing the climate and allowing for the development of very aromatic grapes.
- > The nearby mountains act as a shelter from cold northern winds and, together with the proximity of the sea, lead to an ideal microclimate.

Production Process:

- > Grapes are harvested in the second half of September.
- > Cold maceration, lasting a few hours, allows for a better extraction of aromas.
- > The vinification in white (must and skins are immediately separated) requires soft pressing.
- > After that, fermentation continues in steel vat tanks for 60 days, on the lees of selected yeasts, at a controlled temperature of approx. 8-10 °C.
- > The wine is then stabilized, filtered and refined in the bottle before being released on the market.



BOTTEGA

**SAUVIGNON
IGT DELLE VENEZIE
BOTTEGA**



Organoleptic Characteristics:

Color and Appearance: Brilliant, straw yellow with slight green reflections.

Bouquet: Fresh and delicate, with floral notes of elderflower and jasmine, spicy sage hints and fruity notes of bergamot.

Taste: Smooth, with a pleasant acidity and freshness, varietal notes of fruit, persistent aftertaste.

Chemical Characteristics:

ABV: 12%

Sugar, g/l: < 4

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 8-10 °C

Serving Suggestions: Ideal as an aperitif, it goes particularly well with light fish courses, asparagus dishes, vegetable soups and risotto.

Enjoy it within: 18 months.



Recommended Glass: Tulip.