



SAUVIGNON

2017 | Collio DOC

Category: white, dry

Grapes: Sauvignon

Location: San Floriano del Collio

Viticultural area: Collio Goriziano



VINEYARD

Soil profile: stratified Eocene marl and sandstone

Training method: double arched

Vine density: 3500 vines /ha

Planting age: 37 years

Harvest period: first half of September

VINIFICATION

De-stemming-crushing

Pre-fermentation cold maceration: 8°-10° C

Pre-fermentation cold settling

Fermentation: 16°-20° C

Yeast: selected

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: gravity settling

Bottling: 15th March 2019

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13,30 %

Total acidity: 5,79 g/l

pH: 3,32

Estimated peak of maturation: 4 years

Estimated cellar life: 15 years