



SAUVIGNON

2021 | Venezia Giulia IGT

Category: white, dry

Grapes: Sauvignon

Location: Farra D' Isonzo

Viticultural area: Isonzo



VINEYARD

Soil profile: shallow soils, with abundant pebble and gravel

Training method: guyot

Vine density: 5.800 vines /ha

Planting age: 21 years

Harvest period: first half of September and first half of October

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: 29th June 2022

Bottle-ageing: 7 months

TECHNICAL DATA

Alcohol: 13,98 %

Total acidity: 6,30 g/l

pH: 3,21

Estimated peak of maturation: 4 years

Estimated cellar life: 15 years