



# SCEMEN

2023 | Venezia Giulia IGT  
Sauvignon



Category: white, dry

Grapes: Sauvignon

Location: Farra d'Isonzo and San Floriano del Collio

Viticultural area: Isonzo and Collio

## VINEYARD

Soil profile: shallow soils, with abundant pebble and gravel, stratified Eocene marl and sandstone

Training method: guyot

Average vine density: 5800 vines /ha

Planting age: 23 years

Harvest period: first half of September

## VINIFICATION

De-stemming-crushing

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

Pre-fermentation cold settling

Fermentation: 18°-22° C

Yeast: selected

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: gravity settling

Bottling: 27<sup>th</sup> June 2024

Bottle-ageing: 14 months

## TECHNICAL DATA

Alcohol: 13,00 %

Total acidity: 6,09 g/l

pH: 3,37

Estimated peak of maturation: 5 years

Estimated cellar life: 15 years