



# SCEMEN

2024 | 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: 24 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: 3<sup>rd</sup> July 2025  
Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 14,33 %  
Total acidity: 5,75 g/l  
pH: 3,24  
Estimated peak of maturation: 5 years  
Estimated cellar life: 15 years