



*San Simone*<sup>®</sup>

## PRESTIGE LINE

### SAUVIGNON Friuli Grave Doc



**CURIOSITY:** Sauvignon Blanc is a green-skinned grape variety which originates from the Bordeaux region of France. It is a traditional variety in Friuli. Fresh wine characterized by deep and various aromas, very fruity with notes of green tomato leaves, sage and exotic fruits like pineapple and banana.

**Production Zone:** western part of Friuli Grave Doc appellation, municipality of Porcia.

**Grape Variety:** 100% Sauvignon.

**Vineyards:** spur cordon training system, 4.000 vines per hectare, yield 100 q/Ha.

**Harvest Period:** I/II week of September.

**Vinification:** crushing and destemming, gentle pressing, white fermentation in stainless steel tanks at temperature controlled (18-20°C), aging in stainless steel vats in contact with the fine lees, bottling done after five months of harvest.

**Alcohol Content:** 12,5% by vol.

**Aging potential:** to be drunk immediately or to be kept up to 2-3 years.

**Colour:** light straw yellow colour with slight greenish hints.

**Nose:** broad, varietal, aromatic, with citric notes of grapefruit, banana, yellow pepper, tomato leaf, sage and balsamic aromas.

**Palate:** rich, fragrant and aromatic, with natural acidity and a persistent and pleasant slight bitter aftertaste.

**Food pairing:** it is a fine match with artichokes, asparagus and marinated fish. Another fine combination is with lobster, salmon and sushi. Excellent with herb risotto.

**Serving Temperature:** ideal at 8-10°C.

**Suitable for vegetarians and vegans.**