



Sauvignon

Friuli Grave DOC

Sauvignon is a grape originally from the Loire, in France. Its name comes from the word "sauvage", referring to the wild vine from which it was generated. This variety gives its best in loose soils, rich of stones and gravel, preferring cool climates with decisive thermal excursions.

The "Magredi" is a place located in the area called Grave Friulana and that is where our Sauvignon has found an ideal environment. Each plant produces just a few bunches resulting in a wine that shows bright green hints. Its distinctive feature is the aromatic polyphony revealing scents of pink grapefruit, tropical fruit and magnolia. In the mouth it is vigorous and vibrant, with a long aromatic persistency that recalls the same fruits. The finish has a pleasant mineral note.

Grape varieties: Sauvignon blanc.

Production area: north of Venice, at the feet of the Alps, in the area called "Grave Friulana".

Soil composition: loose and well aired soil mainly composed of typical calcareous white river stones, the result of flooding by the Alpine brooks.

Growing systems: guyot.

Vinification: cold maceration of the grapes. Fermentation in stainless steel tanks. Maturation in steel in contact with its own yeasts until bottling.

Food pairings: refined and fresh as an aperitif, it is ideal with fried fish, raw sea food, sea truffles and oysters. Perfect also with risotto and omelette with aromatic herbs.

Service temperature: 6-8 °C.

Suggested glass: 



Concours Mondial du Sauvignon 2019
annata 2018 - Medaglia d'Argento



1° Concorso "Sauvignon Principe del Friuli" 2018
annata 2017 - 1° Classificato