

Sauvignon Campo Napoleone Trevenezie IGT

This wine is for people who love intense aromatic flavors. Its remarkable personality is well perceived already when whirling the wine in the glass where it shows its voluptuous consistency.

On the nose it expresses the typical scents of this vine: tomato leaf, green pepper, sage and elderberry. On the palate it is rich, round and decisive, recalling the same notes you already smelled. The aftertaste is pleasantly mineral.

Grape varieties: Sauvignon Blanc.

Production area: vineyards located in particularly suitable areas in Triveneto, north east of Italy.


Soil composition: morainic, of medium fertility.

Growing systems: traditional “pergola trentina” and guyot.

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

Food pairings: excellent as an aperitif, it is an ideal companion for dishes based on vegetables, especially asparagus, pasta with “pesto” sauce and seafood risotti.

Service temperature: 8-10 °C.

Suggested glass: 



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