



Sauvignon Superiore

Friuli Grave DOC

Believing in the potential of a terroir that we have known, loved and protected for years.

Challenging it.

Giving the wine enough time to fully develop its identity and express its innate elegance.

To allow ourselves to be surprised.

This is the heart of the thought leading us to imagine a new Sauvignon from Alta Grave in Friuli, where the mountains that frame the vineyards mitigate the temperatures, with constant winds and considerable temperature shifts. Waiting patiently awarded us with a wine of fascinating nuances, where floral notes of elder, magnolia and Mediterranean herbs meet citrus scents: a complexity that also complements the long and persuasive sip.

Grape variety: Sauvignon blanc.

Production area: Magredi, at the feet of the Carnic Alps of Alta Grave Friulana in north eastern Italy.


Soil composition: loose and aerated soil, very rich in calcareous stone from Grave (white rounded stones called "Claps" in the local dialect), dragged along by the flooding of Alpine torrents.

Training system: guyot.

Vinification: low yield. Manual harvesting of the grapes and cold maceration before fermentation, partly in stainless steel tanks and partly in wooden casks. Long ageing on the lees for about 12-14 months and then in the bottle before release.

Food pairings: perfect with fried and raw fish, especially prawns, oysters and sea truffles. Ideal to enhance baked fish dishes and omelettes or quiches, enriched with aromatic herbs.

Service temperature: 6-8 °C.

Recommended glass: 



Concours Mondial du Sauvignon 2022
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Falstaff Wein Guide
Italien 2023
93 punti