

Blanc Fumât

SAUVIGNON

WINEMAKING

Classic, with low-temperature skin contact overnight. Fermentation, which lasts for about two weeks, is in steel at rigorously controlled temperatures. The wine stays on the fine lees until maturation is complete.

WINE

Pale straw yellow with greenish highlights. Very varietal and minerally, but not cloying, with hints of yellow peppers, sage and melon. The palate is fresh-tasting, full-bodied, confidently aromatic and long.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: a wine for fish-based starters, fish served in sauce and especially crustaceans, whether boiled or grilled. Risottos and herb soups.

Friulian food: risotto with scampi and sclupit (young shoots of bladder campion) and barley soup.

GRAPES

Sauvignon

DOC ZONE

Collio

MUNICIPAL TERRITORIES

OF PRODUCTION

San Floriano del Collio, Cormòns and Gorizia

GRAPE YIELD

80 - 90 quintals/hectare

TRAINING SYSTEMS

Guyot and spurred cordon

PLANTING DENSITY

5,000 vines/hectare

HARVEST PERIOD

September

ALCOHOL CONTENT

About 12.5 % vol.



Serving temperature:
12 °C

