

Sauvignon Ronco delle Cicale

TECH SHEET

A French variety from the Bordeaux area, Sauvignon Blanc acquires exceptional aromatic expression in Friuli. Our Sauvignon stands out for its balance of aromas and structure. It is a complex, structured and multi-faceted wine.



Region: Friuli Colli Orientali

Variety: Sauvignon 100%

Type: White wine

Winemaker's note: Straw yellow colour with green reflections. Aroma of exotic fruits, sweet pepper and tomato's leaves. Dry, fresh and mineral in mouth.

Soil: ponca (eocenic marl)

Year planted: 1994

Training: Guyot

Harvest: hand picked, in crates, on September.

Yield 70 hl/ha (3.9 tons per acre)

Winemaking: Vinification starts with the contact of the skins for about 8/10 hours. The subsequent fermentation takes place in stainless steel tanks, at controlled temperature. The maturation continues on fine lees in the same tanks for 6 months about, with frequent batonage. After bottling, the wine is cellared for 2 months..

Expected production: 12,000 bottles/year

Alcohol: 13% by vol

Food matchings: Excellent with dishes of vegetables and fish, generally

Serving temperature: Best served at 12°C/53°F about

Glass: Medium-sized tulip-shaped narrowing towards the rim