



SAUVIGNON

D.O.C. FRIULI COLLI ORIENTALI

SAUVIGNON IS A WHITE GRAPE VARIETY ORIGINATING FROM THE BORDEAUX AREA, WIDELY SPREAD ACROSS THE WINE PRODUCING WORLD. IN FRIULI IT HAS FOUND EXTREMELY FAVOURABLE ENVIRONMENTAL CONDITIONS IN THE HILLY ZONE, WHERE IT GIVES EXCELLENT RESULTS IN TERMS OF COMPLEXITY, TASTE-OLFACTORY BALANCE, LONGEVITY AND BECAUSE IT IS CHARACTERISED BY EXCELLENT AROMATIC HERITAGE.

TECHNICAL CHARACTERISTICS

Grape variety: Sauvignon in purity

Wine typology: Dry white

Vineyard name: "Zuc di Noax", located in the municipality of Corno di Rosazzo

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 180 m a.s.l.

Year of planting: 1992

Exposure: South-east

Grape yield per hectare: 60 qt.

Growing technique: "Cappuccina"

Harvesting: Precocious in order to boost the aromatic fraction of the grapes; manual with grapes selection.

Vinification: Once the grapes have been picked, they are delicately destemmed. Then, short maceration in a temperature controlled (10°C) pneumatic press takes place for 4-6 hours. Soft pressing of the grapes follows and the obtained must is clarified through decantation. The vinification continues with the alcoholic fermentation which takes place in temperature controlled (18°C-20°C) stainless steel tanks. The wine is then refined in stainless steel vats for 3-4 months and particular care is taken in the preservation of "noble" dregs, by means of frequent stirring.

INFORMATION ORGANOLEPTIC

Alcohol content: 13.0% vol.

Total acidity: 5.6 g/l

Serving temperature: 8°C-10°C degrees

Preservation time: 2/3 years

Sensory properties: Pale straw-yellow colour with faint greenish reflexes. Its intense, rich, never cloying aroma recalls yellow pepper, banana, melon, sage. Dry and vigorous, but at the same time smooth, warm, velvety, elegant, pleasantly aromatic and with good structure.

Gastronomic combinations: Excellent as an aperitif, it goes well with spicy dishes able to compete with its aromaticity. Also perfect with herb- or semi-mature cheeses, lake or lagoon fish. Great wine to go with shellfish, prawns and lobsters.

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