



0,75 l

# Sauvignon



## Appellation

Friuli Aquileia DOC



## Grapes

Sauvignon



## Vineyards

Situated in the property of Cortona on the former river Torre's course, on a mixed soil of gravel and sand



## Harvest

First week of September



## Vinification

Cold maceration followed by a fermentation in stainless steel tanks



## Yield

80 q/ha



## Production

7.000 bottles



## Ageing Potential

Best enjoyed young, preferably within 2/3 years



## Tasting Notes

Bright straw yellow colour. Its refined and aromatic nose recalls scents of tomato leaves, sage, yellow pepper and ripe peach. The palate shows good structure, fine saltiness and freshness



## Technical Data

Alcohol	13,0 %
Residual Sugar	2,0 g/l
Total Acidity	5,0 g/l
Non-Reducing Extract	21,0 g/l



**VALPANERA**