



COLLIO SAUVIGNON

APPELLATION
DOC Collio

PRODUCTION AREA
The villages of San Floriano, Oslavia, and Cormòns, in the Collio DOC.

GRAPE VARIETY
Sauvignon

TYPE OF SOIL
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM
Guyot

HARVEST
All hand picked

VINIFICATION
After destemming, the must and pulp undergo a cold maceration, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

CHARACTERISTICS
Golden yellow color with green hints. It has an intense and fresh aroma with hints of sage, pepper and elderberry. In the mouth the wine shows a pleasant acidity that enhances its freshness and sapidity. It is balanced and well-structured.

BOTTLE SIZE
0,375 l – 0,75 l

