Sauvignon DOC Friuli

Grown in the perfectly manicured vineyards of Gradisca d'Isonzo alongside the Isonzo river and, in gravelly soil, rich in minerals caressed by marine breezes and cooler Bora winds. After harvest, the grapes are cryomacerated for twenty-four to thirty-six hours, to enhance varietal characteristics, then the grapes are soft pressed; the must is cold-decanted and fermented in stainless steel tanks before bottling in late April. A classic Sauvignon featuring a nose of peach and bell pepper.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

JAMES SUCKLING: 92

WINE SPECTATOR: 88

🛢 Winemaking and Aging

Grape Varieties:	100% Sauvignon
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Length of maceration:	24-36 hours cold maceration
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork

🍷 Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Vineyard size:	10 acres (4 hectares)
Soil composition:	Calcareous, gravelly soil, rich in minerals and micro-elements.
Vine training:	Guyot
Altitude:	80-100 feet (262-378 meters) above sea level
Vine density:	1,820 vines per acre
Yield:	3.5 lbs per vine

Exposure:	northeastern
Years planted:	2009-2019
Time of harvest:	April
Total yearly production (in bottles):	15,000

⟁ Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow with greenish reflections. The bouquet charms with notes of bell pepper, peach, and sage leaves, endowing it with distinct elegance. Full on the palate, fresh, very appealing, with complex varietal flavors.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Flavorful first courses such as risotto with asparagus and aromatic herbs; excellent with spicy Asian cuisine.
Aging potential:	Up to 6 years
Alcohol:	13.5%
Winemaker:	The Bortoluzzi family