

TORREALE

Cividale del Friuli - www.torreale.it - info@torreale.it

SAUVIGNON

D.O.C. Friuli Colli Orientali



Grape variety: 100% Sauvignon grapes grown on the hillsides of eastern Friuli region.

Harvest: By hand in crates, with selection of grapes.

Vinification: Maceration of the crushed grapes at a temperature of 4°C for 18 hours. Soft pressing and fermentation at 16°C, followed by a series of rackings. Ageing on yeasts until bottling.

Alcohol: 13.00%.

Tasting notes: Straw yellow color. Typical Sauvignon bouquet on the nose, with a wealth of aromas of sage, boxwood and elderflower. Good nose-palate symmetry; velvety, full and elegant wine.

Suggested food pairings: Excellent as aperitif or with white asparagus, fish, shellfish and soups.

Serving temperature: 8°-10°C.