

SAUVIGNON DRAGA

2019

Technical sheet

Vine variety: 100% Sauvignon Blanc

Production area: San Floriano del Collio (Friuli Venezia Giulia)

Recognition: Controlled designation of Origin DOC COLLIO

Type: Dry white

Soil composition: hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

Altitude: 200 meters above sea level

Vineyard age: 15 years

Pruning system: Guyot

Harvest period: August 2019

Vineyards: without use herbicides and treatments at low environmental impact

Vinification: The grapes were harvested and selected manually, de-stemmed, the must was then left on the skins for 24 hours at a control temperature of 10°C in stainless tanks. After that it were soft pressed and the alcoholic fermentation started at controlled temperature 16°C. Subsequently it fermented and aged on the lees for seven months in stainless steel vats.

Various: low sulphite content, naturally stabilized

Visual appearance: light greenish yellow

Tasting profile: typical aromatic bouquet of elderberry, tomato leaf, green pepper, citrus notes lime and grapefruit, intense and fine. Round and mineral taste, savory, fresh, lively, pleasantly citrusy, fine, harmonious, elegant and persistent etc.

Food pairing: perfect with cream starters, soups with asparagus, ideal with fresh fish dishes, shellfish, risotto with asparagus, grilled prawns, crespelle with porcini mushrooms etc.

Serving temperature: 12° C

Alcohol content: 13 % vol.

Notes: any deposit is due of the natural stabilization process