



COLLI DI POIANIS

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Sauvignon



Brilliant straw-yellow in colour. Elegant varietal aromas with citrus notes of grapefruit and tangerine, and vegetal hints of nettle and tomato leaf. The mouth follows the nose with good acidity, body savouriness and balance. Is great served as an aperitif and complements appetisers, vegetable soups, asparagus veloutés and marinated fish dishes.

Varietal Sauvignon

Appellation Friuli Colli Orientali DOC

Production area Prepotto

Soil type Eocene marl and sandstone

Training system Modified double-arched cane

Winemaking and ageing The grapes are manually harvested and undergo soft pressing. Controlled temperature fermentation of the free run grape juice takes place in stainless steel tanks following cold static settling for 3 days. Lees are stirred regularly to extract maximum aroma and gain structure and natural stability. The wine stays on the lees until bottling.

Serving temperature 10-12 °C