



SIRCH



SAUVIGNON Friuli Colli Orientali DOC



Wide and balanced, it is a fresh and captivating wine with unmistakable and multiple aromas of fruit and mint.

Sauvignon is an important grape variety of French origin, originating in the Loire Valley, whose name derives from the word "savage", i.e. wild. Introduced into Friuli Venezia Giulia during the Habsburg domination in the 1880s, it has become a wine of authentic Friulian tradition. As far back as 1891, it was said that the Sauvignon Blanc grown in sandstone-marl soils (ponca) had "A robust vegetation and a mediocre, but constant and regular production (...). When drunk, it showed a fineness of flavor and fragrance and an ensemble so harmonious and at the same time generous and distinct, that it was classified as the first white wine of our province."

Grapes. Sauvignon

Appellation. Friuli Colli Orientali DOC

Soil. Marl and sandstone of Eocene age

Training system. Guyot

Harvest time. First week in September

Harvest method. By hand and mechanical harvest

Vinification. The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 16/18°C

Ageing. At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

Organoleptic description

Color. Straw yellow color with greenish hues.

Nose. Intense, elegant and typical bouquet. The varietal notes of boxwood and tomato leaves blend with delicate citrus hints of lime and grapefruit

Taste. The taste is wide, fresh and balanced. To the palate great correspondence with the aromas, sapid, fresh with a fair balanced acidity.

Pairing. Excellent as an aperitif, it matches well veggie soups, creamy beans soups and marinated fish. Great pairing with artichokes in all recipes.

Serving temperature. 12/14° C