

# SAUVIGNON

## DOC 2019

**VARIETAL:** Sauvignon

**AGE OF VINES:** 6 - 21 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2020 – 2023

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:**  
Wire-trained + Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 6.7 g/l

Contains sulphites

» Sauvignon's fragrances instantly evoke sunshine and holidays. Try it with sardines or mackerel, as well as the traditional asparagus, or even with a spread of dainty dim sum. «

### VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

### VINIFICATION

Destemming of late-harvested, but still perfectly sound grapes; 8-hour cold maceration, after which the grapes were pressed and underwent natural clarification; fermentation at a controlled temperature of 16°C; 4-month ageing on the fine lees in stainless steel.

### VINEYARD

South- and east-sloping vineyards at an altitude of 300 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.

### TASTING NOTES

- light straw yellow
- vibrant freshness of elderberry and gooseberry, hints of exotic fruits
- clear and juicy palate of fruit, then mineral and crisp, the lingering is a dream of a fruit orchard

### RECOMMENDATION

Spring vegetables like asparagus and artichokes- the sauvignon citrusy works very well with these two, quite, tricky dishes. Smashing with steamed mussels.

### AWARDS

**JAMES SUCKLING** – 2016: 91 p., 2017: 90 p.,

**CONCOURS MONDIAL DU SAUVIGNON** – 2019: Gold

**WINE SURF** – 2016: Vino Top

**SAKURA JAPAN WOMEN'S WINE AWARDS** – 2015: Gold;

**GAMBERO ROSSO** – 2013: Oscar qualità prezzo

**SAUVIGNON BLANC MASTERS** – 2014: Bronze

