

SAUVIGNON

COMMERCIAL DATA

Name: Sauvignon IGT MT

Colour: straw yellow with green reflexes.

Scent: various, complex, delicate, with clear notes of grapefruit, rose, pineapple, yellow pepper and hints of tomato leaf, box and Mediterranean bush.

Taste: intense, voluminous, good the fat structure balanced with the acid tension, giving complex and intense sensations and a long persisting aftertaste.

AGRONOMIC DATA

Grapes: Sauvignon

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: Belussi

Stumps for hectare: 1250

Yield quintal/hectare: 140 quintals per hectare

Harvesting: first ten days of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 23,00

Total acidity (gr per lt) : 6,50

PH: 3,15

Remaining sugars(gr per lt): 6,00

Developed alcohol: 12,20% vol.

OTHER DATA

Matching: excellent as aperitif, it is very good with asparagus, vegetable and pulses soups and with pickled fish.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.

