



CA' DI RAJO

RAGGIO D'INGEGNO

Sauvignon



Appellation	Sauvignon Marca trevigiana IGT
Color	Straw yellow with green highlights.
Bouquet	Aromatic, complex, delicate, with clear notes of grapefruit, rose, pineapple, yellow pepper, tomato leaves and wood.
Taste	Intense, voluminous, good fat structure, balanced with good acidity. complex and intense varietal notes; the aftertaste is long and persistent.

AGRONOMICAL DATA

Grapes	Sauvignon
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Sylvoz
Stumps per hectare	3300
Yield quintal/hectare	140
Harvest	Hand harvest in the first ten days of September

OENOLOGICAL DATA

Pressing	Soft with a slight maceration.
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	23
Total acidity (g/l)	6,5
pH	3,15
Residual sugars (g/l)	3
Alcohol	12,50% vol.

OTHER DATA

Food pairings	Excellent as aperitif, very good with asparagus, vegetable soups, legumes and marinated fish.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

Via del Carmine 2/2 31020 - San Polo di Piave TV Italia | Tel.. 0422.855885 - Fax 0422.855885
info@cadirajo.it - www.cadirajo.it | P. IVA 03961090267