



CA' DI RAJO

RAGGIO D'INGEGNO

SAUVIGNON BLANC

IGT TREVENEZIE

Excellent as an aperitif, it goes well with asparagus, vegetable soups and marinated fish.

Recommended pairing: baked sea bream.

Straw yellow with green highlights.

Varietal scent, complex and fine, with clear citric notes of grapefruit, pineapple, and herbal hints of tomato leave and sage.

A light aging in oak gives an intense and voluminous flavor, with a balancing structure and acidity.

Serving temperature 12° C (53° F).



COLD MACERATION
OF THE GRAPES FOR
ABOUT 8 HOURS



PART OF THE WINE
AGED FOR AT LEAST
4 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

Grapes	Sauvignon
Production area	Different zone
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and rich in organic substance
Harvest	Early September

ANALYTICAL DATA

Totale acidity (g/l)	5.60 ÷ 5.80
pH	3.40 ÷ 3.60
Residual sugar (g/l)	5 ÷ 7
Alcohol	13% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

