

SAUVIGNON BLANC IGT VENEZIA GIULIA



BRAND
GRAPE VARIETIES
PRODUCTION AREA
SOIL

Borgo Molino
Sauvignon

Friuli Venezia Giulia

Of alluvial origin, flat, mainly clayey and medium-textured, sometimes gravelly.

TRAINING SYSTEMS
VINEYARDS ALTITUDE
HARVESTING PERIOD
VINIFICATION

Guyot

30-180 mt. above sea level

Mid September

Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin).

Decanting with consequent clarification of the must which ferments at a controlled temperature of 16°-18°.

Subsequently the wine remains in aging on the lees through frequent batonnage for a few months.

AGING IN BOTTLE

2 months in bottle

COLOR
FRAGRANCE

Pale straw yellow, with greenish highlights.

Intense and complex aroma, with marked vegetal notes, reminiscent of tomato leaves, peppers, sage, accompanied by an intense exotic scent.

TASTING NOTE

Intense, mineral, elegantly sapid, very balanced with a long and intense aftertaste with marked exotic notes, such as papaya and passion fruit.

ALCOHOL CONTENT
DRY EXTRACT
SUGAR CONTENT
TOTAL ACIDITY
PH
CLOSURE TYPE

12,5 % vol.

26 gr/l

5 gr/l

6,2 gr/l

3,25

Cork

SERVING TEMPERATURE
STORAGE
PAIRINGS

10°- 12° C

In a cool place, away from light and heat sources.

Perfect both as an aperitif, or accompanied with fish dishes, delicate risottos and soups.



52 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932677
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	12,5% Vol.
Height	25,00 cm
Width	9,25 cm

PACKING

EAN Code	8032638934671
Kind	Case/Cardboard
Weight	8,30 Kg
N. cases per layer	16
N. layers per pallet	6
N. cases per pallet	96
Tot. bottles pallet	576
Height	26,0 cm
Width	29,5 cm
Length	19,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL