



Sauvignon

DESCRIPTION

A variety originally from France, Sauvignon was introduced into Friuli under the Hapsburgs and became widely planted in the early 20th century. The wine is refreshing and captivating, with a generously wide, distinctive range of aromas, with notes of exotic fruit, yellow pepper, tomato leaf, mint and box hedge notes. It's a traditional wine from Friuli.



ANALYTICAL DATA

Alcohol (% vol):	13,00
Sugar:	dry
Vintage:	2012

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WINE PROFILE

Variety:	Sauvignon
Denomination:	Friuli Colli Orientali
Designated zone:	D.O.C.
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Sauvignon
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management
Harvest period:	First ten days of September
Harvest method:	Manual

Vinification:

The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments in temperature controlled stainless steel tanks.

Ageing:

After fermentation, the wine is left on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Sensory characteristics:

Appearance: straw yellow with light greenish hues.

Nose: varietal, intense, penetrating, persistent, complex, refined, with notes of elderflower, passion fruit, lychee, grapefruit, lime, candied citrus and sage; hints of boxwood, vanilla, mint, bergamot, tomato leaf and rambutan.

Palate: vibrant, long and crisp, with character and structure; an harmonious acidity gives freshness; varietal hints are marked and intense; complex and persistent aftertaste.

Serving suggestions:

Excellent as an aperitif, Sauvignon is also an outstanding partner for asparagus, vegetable soups, creamed pulses and marinated fish.

Serving temperature:

12 - 14°C