



*San Simone*<sup>®</sup>

## PRESTIGE LINE

### SAUVIGNON

#### Friuli Grave Doc

**CURIOSITY:** Sauvignon Blanc is a green-skinned grape variety which originates from the Bordeaux region of France. Fresh wine characterized by deep and various perfumes, very fruity with notes of green tomato leaves and exotic fruits like pineapple and banana.

**Production Zone:** alluvial plain in Friuli - Venezia Giulia, west zone of Friuli Grave Doc appellation, municipality of Porcia, locality Rondover.

**Grape Variety:** 100% Sauvignon.

**Vineyards:** spur cordon training system, 4.000 vines per hectare, yield 100 ql/Ha.

**Harvest Period:** I/III week of September.

**Vinification:** crushing and destemming, gentle pressing, white fermentation in stainless steel tanks at temperature controlled (18-20°C), aging in stainless steel vats in contact with the fine lees, bottling done after five months of harvest.

**Alcohol Content:** 12,5% by vol.

**Aging potential:** to be drunk immediately or to be kept up to 1-2 years.

**Colour:** light straw yellow colour with slight greenish hints.

**Nose:** broad, varietal, aromatic, with citric notes of grapefruit, yellow pepper, tomato leaf, sage and balsamic aromas.

**Palate:** rich, fragrant and aromatic, with natural acidity and a persistent and pleasant slight bitter aftertaste.

**Food pairing:** it is a fine match with asparagus and marinated fish. another fine combination to give the best of themselves is with lobster, salmon and sushi. Excellent with risotto with herbs.

**Serving Temperature:** ideal at 8-10°C.

