



SAUVIGNON BLANC TREVENEZIE I.G.T

White Wine



CLASSIFICATION

Indicazione Geografica Tipica

ABV

12.5% Alc. by Volume

SERVING TEMPERATURE

52°F

GRAPES

100% Sauvignon Blanc

HARVEST

Harvested at the end of August

AREA OF ORIGIN

Veneto and Friuli Venezia Giulia, Northern Italy

AVAILABLE SIZES

750ML



SOIL

Predominately Clay

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass. It does not require rest or maturation

COLOR

Yellow. It has greenish shades

TASTING NOTE

Fresh taste with hints of pepper, asparagus, sage and wild mint. The wine recalls peach and apricot flavors, is persistent, and rich in minerals

FOOD PAIRING

Pairs well with fish, chicken and other dishes rich in vegetables, risotto and pasta with seafood and lemon

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

684334925996

