

SAUVIGNON BLANC TRE VENEZIE I.G.T



CLASSIFICATION

Indicazione Geografica Tipica

VARIETALS

Sauvignon Blanc

HARVEST

Harvested at the end of August, when the grape bunches have a pink color

AREA OF ORIGIN

Veneto and Friuli Venezia Giulia-Northern Italy

ABV

12,5 % by Volume

AVAILABLE SIZES

(ML) 750

BOTTLING

Cold sterile microfiltration technique

LANDS

Predominantly clayey.

PRODUCTION TECHNIQUE

Color-tending to the rosé, it is worked with the technique of 'soft squeezing', strictly "in white". Low temperature fermentation (64-68°F) and selected yeasts. It does not require rest or maturation.

SENSORY ANALYSIS

It has greenish shades, and a fresh taste with hints of pepper, asparagus, sage and wild mint. The wine recalls peach and apricot flavors, is persistent, and rich in minerals.

PAIRING

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

SERVING TEMPERATURE

Serve fresh at 50-53°F.

CASES PER
PALLET

85

CASES PER
LAYER

17

BOTTLE PER
CASE

12

CASE WEIGHT
35 LB

CASE

DIMENSIONS
(L/W/H) Inches

BOTTLE TYPE

UPC CODE

