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### Sauvignon Collio - cl 75

The Collio DOC area is located in the far north-east of Italy, between Slovenia, Austria and the Julian Alps. A borderland of great charm, it has large areas exposed to the south, suitable for highly qualified viticulture. Vines have been cultivated here since pre-Roman times and the area was awarded DOC status in 1968. It is from these hilly areas that Collio DOC Sauvignon Bottega originates, a wine characterised by a delicate minerality and an elegant balance in the sign of a territory of great oenological tradition.

**Production Area:** Dolegna del Collio (Friuli Venezia Giulia), Italy

**Vines:** Sauvignon Blanc

**Plants per Hectare:** 4000

**Training System:** Guyot

**Harvest Period:** First 10 days of September

**Yield per Hectare:** 55 - 65 q/ha

#### Characteristics:

##### Production Area

The Collio area extends across the northern hills of the province of Gorizia, close to the state border with Slovenia, in the extreme North-Eastern Italy. Bathed by the Adriatic Sea, it is framed to the east by the Judrio River and to the south by the Isonzo River. The proximity of the Adriatic coast favours a mild and temperate microclimate, while the proximity of the Julian Pre-Alps creates an effective barrier against the cold northern winds. Rainfall is abundant and well distributed throughout the year and ventilation is fairly constant. The temperature range, which is essential for the development of the aromas, is present and adequate, thanks to the amphitheatre-like conformation of the hills. The soils are made of marly rock and they are rich in minerals, characteristics that give sapidity and minerality to the wine. The Collio area is particularly suited to the cultivation of vines and, thanks to its microclimate, guarantees constant production and high quality at the same time.

##### Production Process:

The harvest usually takes place in the first ten days of September, when the grapes have reached ideal ripeness.

The white wine-making process involves a light pressing of the grapes and maceration on the skins for a few hours at a temperature of 5 °C.

The must is then separated from the skins by gentle pressing and fermented at 15-16 °C for about 15 days in stainless steel tanks.

The following stage involves ageing on the lees of selected yeasts for at least 4 to 6 months at a controlled temperature between 5 and 7 °C.

Finally, the wine is stabilised, filtered and bottled.





### Organoleptic Characteristics:

**Color and Appearance:** Straw yellow, with green-gold reflections.

**Bouquet:** Pleasant floral notes of broom and hawthorn and fruity notes of grapefruit peel, with tropical hints of banana, pineapple and lychee. Unmistakable boxwood and tomato leaf, with a hint of flint in the finish.

**Taste:** Mineral and sapid, it stands out for its elegance, persistence and good structure.

### Chemical Characteristics:

**ABV:** 13,5%

**Sugar, g/l:** <2

**Total Acidity, g/l:** 5,00 - 6,00

**Serving Temperature:** 10-12 °C

**Serving Suggestions:** Due to its natural vegetarian vocation, this wine goes well with vegetable soups and salads. The combination with asparagus is excellent, whether with eggs or as a condiment for a lasagna or risotto. It expresses all its aromaticity with pasta with pesto and its elegance with fresh cheeses such as casatella (a typical cheese from the province of Treviso, Italy) and sheep or cow's ricotta.

**Enjoy it within:** 24 months.



**Recommended Glass:** Tulip.

## Awards

**Silver Medal** - DWWA Decanter World Wine Awards - UK (2018) - VTG 2016

