



Sauvignon

Vintage 2015

Name COLLIO D.O.C.

Grape variety 100% Sauvignon

Name of vineyard Ronc

Age of vines About 12 years

Altitude from 190 m to 240 m a.s.l.

Exposure South South-west

Soil Hilly ground, comprising marls and sandstone of Eocene origin, known as "Ponca"

Plant training system Unilateral Guyot

Vine density 6.000

Harvesting period Second ten days of September

Harvesting By hand

Number of bottles produced 8.500

Plant protection management Integrated pest control with low environmental impact, conversion to organic production

Soil management Spontaneous grassing and green manuring in autumn

Vinification Pressing of whole grapes and cold static decanting. Temperature-controlled fermentation in vitrified cement and stainless steel tanks.

Aging 8 months on the lees in cement tanks. No malolactic fermentation

Alcohol/Vol. 14,5°

Maturity peak 2 years after harvesting

Duration 6 years after harvesting

Serving temperature 14°

Tasting notes Colour: clear straw yellow with greenish tinges. Bouquet: hints of boxwood accompanied by elegant floral and fruity notes, nettle, peppermint and white peach. Taste: tangy and smooth. It offers hints of tomato leaves and nuts.

Pairings Asparagus and eggs, San Daniele cured ham, asparagus crepes, spinach omelette, grilled fish and risotto with aromatic herbs.