



COLLIO SAUVIGNON *Pàjze*



DESCRIPTION: DOC (Registered Designation of Origin)

White Wine

PRODUCTION AREA: COLLIO Municipality of San Floriano del Collio

PRODUCTION AREAS: Asci, Bivio

EXTENSION: 2,00 ha

GRAPE VARIETIES: 100 % Sauvignon

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 60 – 70 q/l

GROWING SYSTEM: Double Guyot

HARVEST: Hand harvested – by the second decade of September

VINIFICATION: De-stemming and crushing of grapes and following maceration on the skins for 12 hours at a temperature of 15°C. Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C). Ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least four-five months

ALCOHOL CONTENT: 13,5 – 14% vol. (depending on the vintage)

COLOUR: Straw yellow with a light greenish tinge

BOUQUET: Intense and persistent, reminds tropical fruits, pineapple, pepper, tomato leaves, sage and mint

PALATE: Very well structured, dry, perky, warm, velvety and fruity.

SERVING SUGGESTIONS: Excellent with starters, rich first courses, seafood and crustaceans

SERVING TEMPERATURE: 10 – 12 °C