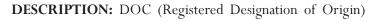


COLLIO SAUVIGNON Pàjze



White Wine

PRODUCTION AREA: COLLIO Municipality of San Floria-

no 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 ql **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

SAUVIGNON