

Soraighe



Niveus

Sauvignon Garganega

"Niveus was born out of the idea to put together the noble, aromatic elegance of Sauvignon with the delicate immediacy of our Garganega grape. I am proud to say that it is a very successful product: our customers demand it year after year."

Giorgio Bennati

Grape varieties: Sauvignon and Gargagnega

Production region: Hilly areas in the Veneto region

Alcohol: 12.50 % vol.

Sugar: g/1 3

Total acidity: g/l 5.7

IN THE VINEYARD

Soil type: Mixed ground

Vine density: On average 4000 vines / hectare Yield per hectare: On average 100 quintals/hectare Vineyards position and sun exposure: Hills Vine training system: Pergola or guyot Vineyard management: Manual/Mechanical

IN THE CELLAR

Vinification: Hand harvested, the grapes are pressed through pneumatic pressing machines to guarantee the delicacy of the operation.

Then, the must is cooled down at 8°C, and it settles.

The alcoholic fermentation takes place at controlled temperature (14-15°C) after addition of selected yeasts in order to preserve and bring out all distinctive aromatic features

AT THE TABLE

Tasting notes: Bright yellow wine, very nice and cool; it has a very intense bouquet and fine, with vegetable notes typically sage and tomato leaves mixed with other, more fruity and delicate notes. The finish is slightly bitter, a typical feature Garganega grapes

Food pairings: Perfect as an aperitif, excellent with fish starters, velloutés, soups, risotti and dishes with aromatic herbs



