

I[®]GADI



Sauvignon

Grape varieties: 100% Sauvignon Production region: Veneto Alcohol: 12,50 % vol. Sugar: g/l 5 Total acidity: g/l 5.5

IN THE VINEYARD

Soil type: alluvial plains characterised by layers of permeable clay and gravel Vine density: 4000 vines/hectare Yield per hectare: On average 100 quintals/hectare Vine training system: Mainly Guyot

IN THE CELLAR

Vinification: Traditional white vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures.

AT THE TABLE

Tasting notes: Colour: bright yellow with greenish hints **Aromas:** intense and complex, with the typical herbaceous notes as well as elder flowers and green pepper. **Taste:** fresh and tasty, with a long-lasting aftertaste

Food pairings: Raw fish, vegetable appetizers and asparagus



SERVICE TEMPERATURE: 4-6°C



BOTTLE RECOMMENDED WIDE GLASS