

**Grape Variety**

Sauvignon Blanc

**Appellation**

DOC Friuli Isonzo

**Growing area**

San Lorenzo (Gorizia)

**Soil type**

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

**Vineyard**

grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

**Average age of vines**

More than 25 years

**Training system**

Guyot  
5.200 vines/ha

**Production**

50 hl/ha

**Harvest**

By hand after an accurate selection of the grapes.  
September 2016

**Vinification**

Fermentation takes place in stainless steel tanks at a temperature of 20-22°C, followed by a maturation on the fine lees in stainless steel vats and 500-litre oak barrels for 11 months, with frequent bâtonnage. The wine is cellared for at least 12 months after bottling.

**Bottles produced**

40.000

**Alcohol**

14%

**Ageing potential**

20 years

**Serving temperature**

11 °C

The enfolding fruity notes, a classic in warmer vintages, are here replaced by the precision typical of northern climates. Try to imagine a slender and crystalline monolith.

A wine suited to all courses. Perfect with rich fish dishes and fresh cheeses.

*"Here's a wine of great varietal personality and depth. A pure expression of Sauvignon Blanc."* M.L. Robert Parker USA