

Sauvignon

Azienda Agricola Zorzon

CLASSIFICATION

D.O.C.

TYPE

White

REGION

Friuli Venezia Giulia (Collio)

PROVINCE

Gorizia

GRAPE VARIETY

Sauvignon

TYPE OF FARMING

Guyot

HARVEST

Manual, beginning of

September.

VINIFICATION

Gentle pressing of complete grape. Fermentation takes place under temperature controlled conditions (16-18°C).

MATURATION

Left in stainless steel tanks under controlled conditions. Removal of the lees 2 decanters, Filtration and sterilised bottling.

TASTING NOTES

This wine has a straw yellow colour, tending towards golden yellow with hues of greenish reflections. The bouquet is intense and full of character, with hints of sage and sambuco as well as other aromas which all blend perfectly together. On the palate this wine is dry, well-structured and generous.

Best served with risottos, tasty and complex first course dishes. Particularly suited to seafood and shellfish.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.

