



Sauvignon Friuli Colli Orientali DOC

Golden Hill

The Sauvignon grape, thriving in the Rosazzo Hills, unveils its intense aroma, a gift from the cooler microclimate. The terrain of our hills imbues the wine with a delightful mineral quality.

GRAPES AREA AGEING VINTAGE ANALYSIS DATA AGEING POTENTIAL

Sauvignon Friuli Colli Orientali - Manzano Hills on the lees for about 3 months 2022 Alcohol 13% 2-3 anni Conteins Sulfites

PRODUCTION AREA

"Ponca" is the typical element of our soil: a sedimentary formation consisting entirely of marl clay alternating with layers of sandstone. The "ponca" presents low fertility and a good water-holding capacity, it gives to the grapes and wine unique characteristics such as body and color, tannins and minerality.

TASTING

COLOUR: It has a pale straw yellow color with greenish reflections. BOUQUET: The scent is of bouquet of welldefined aromas that follow one another:initially elderflower, then hints of green pepper, tomato leaf and boxwood.

WINEMAKING

The grapes, harvested manually, undergo a short cold maceration and then undergo soft pressing. The musts obtained carry out the alcoholic fermentation in steel tanks kept at a controlled temperature. Subsequently, the wine remains on the noble lees for about 3 months until bottling.

PAIRINGS

It pairs perfectly with raw fish, shellfish, and seafood first courses, enhancing the flavours with clarity and elegance.

PRIZES AND AWARDS			
JAMESSUCKLING.COM Y	90	Wine Spectator	90
MUNDUS vini	16.5	falstaff	92
THE WINE HANTER	BOLLINO ROSSO	GAMBERO ROSSO	2 BICCHIERI

