



Sauvignon

Marca Trevigiana IGT

A highly appreciated international grape variety, it is particularly aromatic on the nose and palate, with expressions that vary according to the area of cultivation and the vinification technology adopted. Our Sauvignon has a greenish colour with pale straw highlights; it has an intense bouquet that varies from exotic hints of tropical fruit to yellow pepper and, occasionally, flint. The flavour is decisive, persistent, dry, very elegant and alcoholic, harmonious on the whole.

TECHNICAL SHEET

Production Area:	Trevigian Foothills
Grape Variety:	Sauvignon 100%
Adopted Technology:	Refrigeration of the grapes before pressing, cryo-maceration for 24 hours, separation of the skins, low-temperature fermentation, static sedimentation, only one racking and bottling. Minimum 180 days of ageing between steel and bottle

ANALYTICAL FEATURES

Residual Sugar Content:	6 g/l
Total Acidity:	5,50 g/l
Dry Extract:	27,7 g/l
Alcohol:	14% Vol.