

**“SUADE”
SAUVIGNON
TREVENEZIE I.G.T.**

Still Wine



• **PRODUCTION AREA**

Grown on the hills of the Estate “Tenuta Val de Brun”. The R3-clone grapes make the most typical and representative Sauvignon, with a distinguishing aroma of peppers and tomato leaves. Vineyards: 5,000/6,000 grapevines per hectare (average age: 10-15 years). Average production: 1/1.5 kg per grapevine (70/80 q. per hectare).

Grape variety: Sauvignon.

Growing technique: Sylvoz.

• **TECHNOLOGY**

The grapes are harvested by hand towards the first of September and are lightly crushed in environment without oxygen. After static decantation, the must undergoes primary fermentation at 18°C with the help of selected yeasts. The thus obtained wine remains in contact with the grape skins for a couple of weeks, after which it is filtered and subjected to tartaric stabilization. After bottling, the wine is allowed to age a couple of months.

• **ORGANOLEPTIC CHARACTERISTICS**

Colour: straw yellow with greenish reflections.

Bouquet: aromatic and delicate, reminding of pepper and exotic fruit.

Taste: dry, fresh without excesses, elegant, velvety.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 11.50 - 12.50

Sugars, g/l 4.00 – 5.00

Total acidity, g/l 5.50 – 6.50

• **SERVING TEMPERATURE**

8 – 10° C, opening the bottle at the moment.

• **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

• **AS INDICATED IN THE WINE LIST**

“SuaDE” Sauvignon Trevenezie I.G.T. Still Wine - Astoria

101- 750 ml

