

GRICI SAUVIGNON

DESCRIPTION French original varietal imported in Friuli in the early 1900.

FRAGRANCE Fresh and caressing, scents of exotic fruits, kiwi, passion fruit, fruit, yellow peach, citrus peel, aromatic herbs.

FLAVOUR Soft, fresh, full bodied with very long aftertaste.

PAIRING Lobster, green asparagus, risotto and tagliolini with aromatic herbs

SERVING TEMPERATURE 14° C - 15° C

VINE Sauvignon blanc

DENOMINATION Collio

VINEYARD Zegla, 30 years old vines

VINTAGE 2003

CULTIVATION Guyot

HARVESTING Hand picking with careful selection of the grapes, in mid September.

VINIFICATION Delicate stemming of the grapes. Maceration on the skins for 18 hours. Soft pressing, Must purification at low temperature. Fermentation in tonneaux for 12 months. Ageing on the yeasts and further ageing for over two years in the bottle.

ANALYTICAL DATA Alcohol (%vol) 14,5 - total acidity (g/l) 5,0

