



SAUVIGNON

TREVENEZIE

Indicazione Geografica Tipica



WINE NAME

Sauvignon
Trevenezie
Indicazione Geografica Tipica

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Triveneto

POSITION AND TYPE OF SOIL

Medium-textured clayey soils of alluvial origin. The vineyards are located in a mild climate zone which is generally temperate

WINE MAKING PROCESS

Harvesting of grapes at optimal ripeness. Soft pressing in the winery followed by controlled-temperature fermentation in steel vats

GRAPE VARIETY

Sauvignon

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

8 g/l

ACIDITY

5.5 g/l

CAPACITY / BOTTLE SIZE

0,75 lt.

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

In the glass, the wine is straw yellow in colour with subtle greenish highlights

BOUQUET

The nose is intense and semi-aromatic. The bouquet reveals herbaceous notes of tomato leaf and grapefruit. The citrus vein is mitigated by hints of tropical fruit, notably mango and papaya

TASTE

An enveloping, seductive palate with a hint of acidity. Characterised by fresh and elegant aromatic notes, with a subtle minerality that enriches the intense taste and good structure

MATCHES WITH

Highly versatile, Sauvignon Gio' pairs well with hot and spicy dishes. Indeed, it is excellent with Mexican and Indian cuisine. Given its herbaceous flavour profile, it is also ideal with pasta with basil pesto. Other recommended pairings include crepes with delicate fillings, and baked fish