

A
ALTÙRIS[®]
Vignaioli in Terre di Confinè



SAUVIGNON

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

100% Sauvignon

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The whole grapes are gently pressed to obtain the must followed by cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

ALCOHOL

12.50% vol.

COLOUR

Bright and lively straw yellow with elegant greenish hues.

TASTING NOTES

An elegant and intense aroma with distinctive notes of sage, tomato-leaf and mint, which blend with the head scents of grapefruit and exotic fruits. Fresh in mouth, round, fruity and persistent.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Excellent as an aperitif, matches nicely any fish starters and particularly fine with crab or lobster, asparagus, vegetable soups and risotto with herbs.

Azienda Agricola Altùris s.s.a.