

# Sauvignon


## BLAZIC



## COLLIO

### ANALYTICAL DATA

**%** Alcohol:  
13,0 %

 Sugars:  
Dry

 Vintage:  
2022

### FOOD PAIRING



Mild seasoned cheese, white meat,  
wide variety of fish courses



### TECHNICAL DATA



Sauvignon  
Collio D.O.C.



Cormons (Zegla, Capriva del Friuli,  
Subida)



Marl and sandstone soil



*Cultivation system:*  
Guyot



*Pest management:*  
Organic



*Harvest period:*  
First decade of September



*Harvest mode:*  
Manual



*Vinification:*  
48 hours macerations  
on the skins at 8 C°



*Aging:*  
6 months in steel tanks,  
2 months in bottle



*Temperature of service:*  
10-12 C°

### ORGANOLECTIC NOTES



*Color:* Straw yellow



*Bouquet:* Flavors of ripe yellow  
fruits, exotic fruits and litchi



*Taste:* Well structured wine, good  
mineral base, velvety and fresh

