



Sauvignon

DOC | Friuli Colli Orientali

VINE: Sauvignon

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 10 buds

YIELD PER HECTARE: 55 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: soft pressing, temperature-controlled fermentation (between 17° and 20°C), 6-month refining on its own yeast

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 7.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow with greenish nuances

BOUQUET: slightly aromatic, intense, and persistent, reminiscent of fig leaf, green pepper, tomato leaf and sage

TASTE: dry and round, with a pleasant mineral finish

SERVE WITH: ham starters, seafood (especially lobster, shrimps), salmon, and French-style fish dishes

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