

STILL WHITE WINES

SAUVIGNON

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



SAUVIGNON
D.O.C COLLI PIACENTINI
GRAPE VARIETY

This wine is obtained from Sauvignon Blanc grapes cultivated in vineyards belonging to our winery.

VINIFICATION

The grapes are manually harvested and varietal vinified using soft pressing.

Preparation of the wine takes place in stainless steel temperature-controlled vats.

ALCOHOL CONTENT

12% vol.

SENSORIAL ANALYSIS

Full bodied wine, with an intense fragrance of pineapple and grapefruit. A good balance between its mellow quality, the warmth of the alcohol, and the pleasing fresh and flavourful taste.

PAIRING

Pair with white grilled meats, fish and vegetables.

SERVING TEMPERATURE

12 - 14° C



MARIA
POGGI AZZALI
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