Alessio
KOMJANC
RISCOPRIAMO I VERI VALORI.

SAUVIGNON

CLASSIFICATION :
DOC white wine

DOC AREA :
COLLIO

PLANTATION SITE :
San Floriano del Collio (GO)

SOIL COMPOSITION :
marly and arenaceous

GRAPE YIELD :
6000 kg / ha

PLANTATION DENSITY :
4400 plants / ha

PLANTATION YEAR :
1993 - 2003

GRAPES FROM VINE :
Sauvignon

GRAPE HARVEST MONTH :
first decade in Septembe

GRAPE HARVEST TECHNIQUE :
manual

VINIFICATION TECHNIQUE :
First the grapes undergo a soft pressing (crushing and destimming) and then follows the traditional vinification for white wines at controlled temperature in stainless steel tanks.

WINE :
Straw yellow in color with slight greenish reflections. Its intense chracteristic aroma is fruity and reminds tomato leaf, elder flower and peach. In taste it is well structured.

ALCOHOLOMETRIC DEGREE :
12,5 – 13,5 % vol

RECOMMENDED FOOD :
It goes well with risottos, first important and spicy courses. In the regional cuisine it is usually served with fish.

SERVICE TEMPERATURE :
12°C.

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