



SAUVIGNON VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

SAUVIGNON 100%

It is a white wine with a straw-yellow colour and features slightly greenish reflections when young, its distinctive and typical scent includes pepper and tomato leaf and, more perceptible, elder flower.

Persistent, balanced, elegant, harmonic with good body.

The vineyard is located in the San Quirino county (PN) in the small locality of San Foca near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

The vineyard demands utmost care to perform a high level of quality.

Grapes are picked in the early morning in order to preserve their aromas and are vinified in thermo-regulated stainless steel tanks in which light maceration, 6/8 hours, and alcoholic fermentation take place. Refinement is completed with 6 months in tank and at least 6 months in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 2/3 years

SERVE AT: 12/13 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 liters

SUGGESTED ACCOMPANIMENT:

excellent for an aperitif with appetizer, asparagus, egg and fish based dishes



QUINTA DELLA LUNA

Azienda Agricola Quinta della Luna di Vettor Marco

Via Nannavecchia n° 75 frazione San Foca, 33080 San Quirino (PN)

tel e fax 0039 0434 91185 info@quintadellaluna.it www.quintadellaluna.it