

DODIS

SAUVIGNON

I.G.T. Venezia Giulia



Grape variety: 100% Sauvignon grapes grown on the hillsides of Eastern Friuli

Harvest: By hand, in crates, with selection of grapes

Vinification: Maceration of the crushed grapes at a temperature of 4°C for 18 hours. Soft pressing, fermentation at 16°C follow. Racked and left to rest in the steel tank until bottling

Alcohol content: 13.00%

Tasting notes: Straw yellow color. Typical Sauvignon bouquet to the nose, with a richness of aromas: sage, boxwood and elderberries. Good nose-palate symmetry: it is velvety, full and elegant

Suggested food pairings: Excellent as aperitif or with white asparagus, fish, shellfish and soups

Serving temperature: 8°-10°C