



SAUVIGNON

2015



Tipology:	White, dry
Grape Variety:	Sauvignon 100% (mostly french clones)
Denomination:	Friuli Colli Orientali
Area:	Prepotto, Cividale del Friuli
Pruning system:	Guyot
Density:	4000/7000plants/ha
Vines Age:	20/40 Years
Yield per plant:	0,5/1 kg
Soil profile:	Marl with varying percentages of clay
Harvest period:	Sept. 11-12 , 2016 (manual harvesting , bunches' selection)

VINIFICATION:

White vinification, with soft crushing of whole grapes.

Yeasts:	Selected
Fermentation temperature:	16°/18° C
Malolatic fermentation:	No
The wine stays on yeasts with several “batonages”	
Bottling:	March 2016
Alcohol:	14,30 %
Total acidity:	6,62 g/l
Ph:	3,20
Sugar:	2,4 g/l