

# BASTIANICH

SAUVIGNON D.O.C. FRIULI COLLI ORIENTALI



## VARIETY

100% Sauvignon

## CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Premariacco, Cividale del Friuli and Prepotto

ALTITUDE: 120-180 meters above sea-level

EXPOSITION: South, Southeast, Northeast

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 4000-6000 plants/hectare

VINE AGE: 15-30 years

## HARVEST INFORMATION

YIELD PER HECTARE: 60-70 quintals

DATES OF HARVEST: 1-10 September

HARVEST METHOD: manual in cassettes

**VINIFICATION:** Once the grapes have been harvested, they are selected on sorting benches. Subsequently destemmed, undergo a cryo-maceration for 8-12 hours at 4-5° C and are then pneumatic press in a very soft way.

The must obtained is decanted for 12-24 hours before starting the fermentation with selected yeasts at a controlled temperature (16-18° C), for 15-20 days until the exhaustion of sugars. Thus begins the period of "batonnage", that is the periodic movement of the yeasts, which allows the wine to enrich itself naturally with natural antioxidants and toasting for 4 months. After clarification and filtration from the steel tank the Sauvignon is bottled and left to rest for 30 days before being commercialized.

## ANALYTICAL DATA

Alcohol: 12,5% vol.

## TASTING NOTES

This Sauvignon is for us a wine wanted, designed, studied and coveted. It represents everything we would like to see in a Sauvignon and, above all, everything we do not want it to be. A full straw yellow color connotes the wine in its maturity and its depth. But it is on the nose that the 'Sauvignon project' finds its sublimation: notes of pink grapefruit, citrus, sage, officinal herbs and wisteria take the place of the usual (and generally vulgar) hints of cat's pee, tomato leaf and bell pepper. Its harmony is also found in the mouth, with a glyceric expression and a breadth of unexpected consistency. Acidity and fruit pulp work in harmony to support the pseudo-caloric and textural sensation of the wine. By virtue of its extreme elegance and balance it can be very well matched with international cuisine dishes (Mexican, Korean, Indian above all), Korean, Indian above all), as well as sushi and sashimi, fish dishes prepared in different ways (cruditées, fish tartare, crustaceans and molluscs), soups and molluscs), vegetable and white meat soups, fresh cheeses and mushrooms. Enjoyed in its real essence, it remains however one of the best white wines for aperitifs.