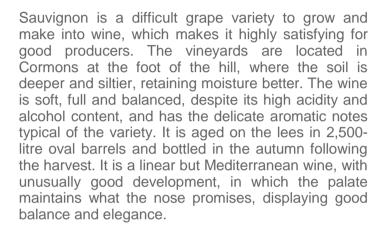


SAUVIGNON "SOTTOMONTE"

DOC Friuli Isonzo Rive Alte



IN THE VINEYARDS

Vine density: vines per hectare:5700

Training system: Guyot

Clones featured: R3, 242, 277, 108 Yield per vine: approx. 0,8–1 Kg

IN THE WINERY

Wine processing: white

Maceration: cold-crushed for 12-18 hours

Crushing: destemmed grapes

Wine processing: at a controlled temperature of

19°C with cultured yeasts

Ageing and storage: in 2,500-litre oak barrels

for 12 months on the lees

Malolactic: Wine processing does not take place

PAIRINGS

Good with baked white fish, asparagus, seafood, shellfish and dishes with aromatic herbs such as thyme and rosemary.

