

Sauvignon Blanc

IGP UMBRIA SAUVIGNON BLANC

Made of 100% Sauvignon Blanc grapes, this wine opens with fresh notes of yellow peach and citric sensations, supported by a fresh, young and vibrant palate with good sapidity. Extremely versatile wine for its excellent structure and complexity.



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Sauvignon Blanc

SOIL:
Clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/450m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. No malolactic fermentation in order to preserve freshness.

AGEING:
5-6 months on fine lees in stainless steel tanks, followed by at least 6 months in the bottle.

ALCOHOL CONTENT:
13% vol.

SERVICE TEMPERATURE:
6-8°C

DRINKABILITY AND PAIRINGS:
wine that opens with fresh notes of yellow peach and citric sensations, supported by a fresh, young and vibrant palate with good sapidity. Extremely versatile wine for its excellent structure and complexity. Good evolution in bottle up to 5-6 years.