

Whites - Black Label

VALERIO MARINIG PREPOTTO



SAUVIGNON

GRAPE VARIETY Sauvignon

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 4000-5000 vines /ha

ALTITUDE 100 m.a.s.l.

CULTIVATION METHOD Single Guyot

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION Destemming crushing, maceration in contact with the peel for 18-20 hours at 10° C, soft pressing, static decantation, controlled fermentation in steel with selected yeasts for about 20 days

AGING In steel tanks for 7 months in contact with noble lees and periodic *bâtonnages*

ALCOHOL 13%-13.5% by vol. depending on the vintage

SERVING TEMPERATURE 10 °C

CHARACTERISTICS AND PAIRINGS Of yellow straw colour, with greenish reflections, its unmistakable aroma recalls the elderflowers, sage, and mint. Harmonious and characteristic, with good acidity, it is an excellent aperitif, but it also goes well with asparagus dishes, grilled vegetables, and fish

CATEGORY BLACK LABEL

TYPE DRY WHITE