# Sauvignon



## Sauvignon 2018

Classification

White - D.O.C. FRIULI ISONZO - RIVE ALTE

#### **Annual production**

2,000 (750 mL)

#### Vine location

Brazzano (Cormòns) in the North-West of the D.O.C. Friuli Isonzo

#### Cru

"Vignis di Brach", in the Rive Alte area

#### **Grape variety**

100% Sauvignon Blanc

## Year of vineyard planting

1958 - 1977 - 1983

#### Altitude

60 metres above sea level

### Soil profile

Eocenic river terrace with medium grein and presence of pebbly

#### Yield

9000 kilograms per hectare

## Training system

Double guyot

#### Vine density

3,000 vines per hectare

## **Harvest period**

First decade of September

#### **Pest control**

Responsible and environmentally sustainable management

## Harvest

Strictly handpicked

#### Vinification

The destemming and crushing of the grapes is followed by soft pressing. The must obtained from clarification by static decantation ferments at a controlled temperature in stainless steel containers.

#### **Fermentation time**

Very slowly, during 16 days

#### Fermentation temperature

15 ÷ 17°C

#### Ageing

Bâtonnage for 3-4 months on fine deposit

#### **Bottling**

July 2018, with natural cork

#### **Bottle-ageing**

2 months in the bottle, before the sale in a temperature-controlled room

#### Alcohol content

13.5% vol

## **Cellar longevity**

To drink now or to be kept for 2-5 years

## **Evolutionary peak from**

2-3 years after the harvest

#### Colour

Bright straw yellow colour of medium intensity

## **Bouquet**

Citrus and sweet flower nose with classic hues reminiscent of sunny gardens with hints of tomato leaves and yellow peppers, ripe peaches and elder flowers.

#### Flavour

The aromatic experience continues with consistency on the palate, with a warm and dry finish supported by the minerality that the terroir of Brazzano confers.

## Food and wine pairing

Shellfish, oysters, it goes well with seafood risottos and white fish in sauce.

Exceptional with lobster prepared simply. Ideal with traditional dishes like eggs and asparagus.

#### Best served at

Not less than 10°C



Azienda Agricola Bracco

Brazzano di Cormons [Go] Friuli - Italy tel +39.0481.60002

www.bracco1881.com info@bracco1881.com