



# ALTÜRIS®

VIGNAIOLI IN TERRE DI CONFINE



## SAUVIGNON

### PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

### VARIETAL

Sauvignon

### GROWING SYSTEM

Guyot and Friuli single inverted

### HARVEST PERIOD

September

### WINEMAKING

The whole grapes are gently pressed to obtain the must followed by cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

### ALCOHOL

12.50% vol. average

### COLOUR

Bright and lively straw yellow with elegant greenish hues.

### TASTING NOTES

An elegant and intense aroma with distinctive notes of sage, tomato-leaf and mint, which blend with the head scents of grapefruit and exotic fruits. Fresh in mouth, round, fruity and persistent.

### SERVING TEMPERATURE

10-12 °C

### SUGGESTED PAIRING

Excellent as an aperitif, matches nicely any fish starters and particularly fine with crab or lobster, asparagus, vegetable soups and risotto with herbs.

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