

SAUVIGNON

DOC FRIULI

White Label - glass stopper



GRAPE VARIETY

Sauvignon

THE TERRITORY

The DOC Friuli appellation, in the heart of the region, offers a considerable variety of morphological elements and landscapes, where the hilly reliefs fade into the plain along the Tagliamento river.

Here, the cultivation of the vine has been the undisputed protagonist since ancient times yielding products with a strong typicality.

TASTE

Bright straw yellow, characterized by the typical vegetal scent and a marked citrus note that distinguish the vine and that accompany the sip. This citrus persistence gives a long finishing and leaves vivid memories of the scents perceived on the nose.

PAIRING

Recommended with risotto with vegetables, white meats aromatized with Mediterranean herbs and light dishes in general.

12% vol

SERVING TEMPERATURE

8-10°C

LOGISTIC DETAILS

Cases x 6 bottle, 75cl
EAN bottle 8055205250479
EAN case 8055205250523
Pallet 80x120 - 80 cases

