



Production Area

The vineyards are located on the *Colli Orientali del Friuli*, an area particularly suited to hillside viticulture.

Municipality Spessa, Cividale del Friuli

Altitude 100m asl

Soil

In Spessa the soil is notoriously called *Ponca*, a mixture of marl and sandstone that has stratified over the millennia. The alkaline nature of the soil, rich in calcium carbonate, together with the significant temperature variations, gives the wines flavor and minerality.

Grape Sauvignon Blanc

Vineyard surface 1ha

Plants per Hectare 5000

Vineyard age 20 years

Training System double inverted

Harvest - manual - mid September

Yield per Hectare 80q/ha

Production Process

Grapes are harvested when not fully ripe yet and are immediately cooled and cryomacerated for 24 to 48 hours to extract the primary aromas. We then proceed with the soft pressing and fermentation. Vinification in steel tanks for approximately 6 months, followed by cold stabilisation, filtration, bottling and packing procedures.

Organoleptic Characteristics

Bright straw yellow with greenish reflections. On the nose vegetal notes, while on the palate it is fresh and characterized by a pleasant citrus persistence.

Chemical Characteristics

ABV 13%

Sugar, g/l 2,00-3,00

Acidity, g/l 6,50-7,00

Pairing Suggestions

Ideal in combination with light dishes; try it with a vegetable risotto, white meats flavored with Mediterranean herbs.

Recommended glass Tulip glass

Serving temperature 6-8°C

Available sizes 75cl



Item Code	BTGSVGB
Case	6 bottles
EAN bottle	8055205250479
EAN case	8055205250523
Pallet 80x120	80 cases



Awards

Rosso - The Wine Hunter - IT (2023)