



la delizia

VITICOLTORI FRIULANI

FRIULI D.O.C. SAUVIGNON

GRAPE VARIETY:
100% Sauvignon

SOIL:
stony, typical of the Friuli region

TRAINING SYSTEM:
Guyot

PRODUCTION AREA:
obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

WINEMAKING:
the grapes are destemmed, separating grapes from stalks, crushed and pressed with soft pressing. For a better limpidity, the must is decanted and then filtered. The must is fermented in steel tanks at a controlled temperature to encourage the development and preservation of the natural aromas and scents of the grapes. The wine is then aged, stabilized and finally bottled.

COLOUR:
straw yellow with greenish reflections.

BOUQUET:
interesting complexity of herbaceous, exotic fruit and elderflower aromas.

TASTE:
elegant, fresh and sapid, with a pleasant citrus note, a light hint of green bell pepper and tomato leaf and in the finish enveloped by a delicate acidity.

FOOD PAIRINGS:
it is the perfect wine to pair with appetizers and cold cuts, delicate soups, fish and white meats. Excellent also as an aperitif.

SERVING TEMPERATURE:
8° - 10° C.

ANALYTICAL DATA:

- alcohol: 12,5% vol
- residual sugar: 3.00-5.00 g/l
- total acidity: 4.90-5.90 g/l

COMMERCIAL DATA:

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 100 cases per pallet (5 layers per 20 cases)

THE BUTTERFLY:
symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.