



Venezia Giulia I.G.T.

SAUVIGNON



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Sauvignon

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 7-8 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Elegant wine with an aromatic bouquet reminiscent of yellow pepper, melon, and banana. The taste is dry and velvety

PAIRINGS Pairs well with ham starters and sea fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490083

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491523

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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