So typical but so different. An aroma that captures you, for an absolute experience for the senses: powerfully unique.

**SAUVIGNON BLANC**

**Grapes:** Sauvignon Blanc (100%)

**Origin:** Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)

**Soil:** gravel

**Altitude:** 393 ft in the foothills of the Dolomite mountains

**Exposure:** south-facing

**Vineyards’ average age:** 25 years

**Training system:** Guyot

**Vines per hectare:** 5,000

**Yield per hectare:** 8,8 tons

**Harvest:** the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.

**Vinification:** fermentation via natural yeasts in temperature controlled stainless steel tanks at 60°F followed by maturation in stainless steel tanks for 4 months.

**Appearance:** straw-yellow with lively greenish tinges.

**Nose:** intensely aromatic, with tropical and spicy notes of yellow bell pepper, banana, and melon.

**Palate:** particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.

**Alcohol:** 12.5% vol.

**Total acidity:** 6.00 g/l

**Ph:** 3.30

**Sugar content:** dry