



SCHIOPETTO

SAUVIGNON COLLIO DOC

2019

The wine is obtained exclusively from Sauvignon grapes, a varietal of great importance, cultivated in the areas of Sauternes and Bordeaux, from where the grapes have been imported to Friuli where they have found ideal conditions in both soil and climate. Cultivated in the hill areas, this varietal prefers fresh clay soil, it produces small bunches with grapes of medium size. The grapes are hand picked, pressed in a soft press after which there follows a brief period of decantation in total absence of sulphur dioxide. The fermentation takes place in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.



Appellation: Collio DOC
Grapes: 100% Sauvignon
First Production: 1972

ANALYTICAL DATA

Alcohol % vol: 13,50 %
Sugar: 0,8 g/l
Total acidity: 5,52 g/l

PRODUCTION NOTES

Soil: Clay and hilly marly soils of Eocene origin
Training system: Guyot and Cordon Spur
Harvest time: Last decade of August and first decade of September
Harvest method: Manual
Yield per hectare: 50 q/hectar
Fermentation: 10-12 days in steel tanks
Fermentation temperature: 14 °C
Ageing: In stainless steel tanks for 8 months
Finning: Minimum 5 months in bottle

TASTING NOTES

Colour: Straw-yellow, with clear of intense green.
Aroma: Elegant fragrance with delicate floral notes accompanied by exotic fruit flavors and citrus notes. Warm and enveloping, rich complexity.
Palate: On the palate it is very complex with green notes of mint and nettle that are interwoven with exotic and salty notes in perfect balance.

Serving temperature: 13° C
Food pairings: Excellent as an aperitif, well matching with various vegetable dishes, asparagus in particular, seafood and soups. Ages well gaining body.

TERRE FRIULANE S.R.L.

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