

# SAUVIGNON D.O.C. "RONC DI JURI" FRIULI COLLI ORIENTALI



- Variety:** Sauvignon Blanc 100%
- Characteristics:** Sauvignon Blanc is an international varietal that requires no introduction. We decided to ferment in wood our best grapes to underline its ageing potential
- Winemaking:** the finest parcels of grapes, picked when fully ripe, were selected for this wine. Pressing is very gentle. The must ferments in French oak barrels, both new and one-year old. The wine stays on the lees until a few days before it goes into bottle. Throughout the ten months of ageing in wood, the lees are stirred two or three times a week. The wine underwent full malolactic fermentation
- Ageing:** 10 years and more
- Appearance:** deep lustrous yellow
- Nose:** complex and subtle, revealing distinct notes of white peaches and hints of sage
- Sapores:** soft, with generous structure and outstanding length, hints of toasty oak and vanilla and a rich, satisfying mouthfeel. The after-aroma reveals fruit and hazelnuts
- Food match:** An important wine for important dishes: sea bass, turbot, sea bream...