



## SAUVIGNON DEI PESCHI



<b>Bottle size:</b>	750 ml
<b>Appellation:</b>	Friuli Colli Orientali DOC
<b>Variety:</b>	Sauvignon
<b>Vineyard establishment:</b>	2002-2003-2004
<b>Orientation:</b>	east, south-east facing slopes
<b>Soil:</b>	ponca – stratified Eocene marl and sandstone
<b>Altitude:</b>	150 - 250 metres a.s.l.
<b>Vine training system:</b>	Single Guyot
<b>Vine density:</b>	5,000 plants per hectare
<b>Grape harvest:</b>	hand-picked into small 12 kg crates, at the end of August, beginning of September
<b>Winemaking:</b>	soft pressing of whole-cluster grapes followed by fermentation in temperature controlled stainless steel tanks
<b>Ageing:</b>	on the lees in temperature controlled stainless steel and cement tanks for 6 months
<b>Colour:</b>	straw yellow with greenish highlights
<b>Aroma:</b>	varietal, fresh and aromatic with mingling notes of bell pepper and tomato leaf that lead to an elegant mineral finish
<b>Tasting notes:</b>	dry white wine with good nose-palate harmony that enhances the balanced mineral edge, excellent backbone and length
<b>Ageing potential:</b>	4 /5 years
<b>Food pairing:</b>	asparagus based dishes, herb flavoured soups and frittata, fish and vegetable tempura bites, and crustaceans
<b>Serving temperature:</b>	12 °C

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