

la Viarte

SAUVIGNON

D.O.C. Friuli Colli Orientali

The grape's restrained aromas emerge in all their glory during fermentation but Sauvignon's true greatness is its harmony, as colour, nose and palate come together in a unique wine experience.

Appearance: straw yellow with translucent greenish highlights.

Nose: intense, very characteristic aromatics with distinct notes of bell pepper, tomato leaf and clary sage. Palate: dry, intense, satisfyingly aromatic and full with an excellent structure and clear nose-palate harmony.



VARIETY	Sauvignon 100%
DENOMINATION	D.O.C. Friuli Colli Orientali
POSITION	120 m a.s.l., east south-east facing on Eocene marl and sandstone hillslopes
WINEMAKING METHOD	Off the skins with softcrushing and fermentation in steel at 16°C
MATURATION	7 months on the fine lees in steel tanks and then least 1 month in bottle before release
Year Planted	1978 / 1979 / 1995
First Vintage	1985
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact
Training System	Modified double-arched cane and guyot
Planting Density	3.000/5.500 vines/ha
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 10-12°C in a broad-rimmed glass
WINE PAIRINGS	Goes well with spring greens frittata, warm crustaceans, risottos or creams with vegetables, fatty fish dishes, and fresh creamy cheeses. Intriguing with Fontina cheese soufflé with mixed green leaves salad, creamy borage soup, smoked salmon with dill sauce, Brie de Meaux

Az. Agr. La Viarte

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