

Il Casato

Sauvignon Blanc Friuli DOC

Vinification

After the harvest in mid of September, the grapes are destemmed and softly pressed, then undergo a cold maceration. Fermentation takes place in stainless steel vats at controlled temperature around 12°C – 14°C. After fermentation, wine rests in the vats for a period of refinement before bottling.

Description

Greenish yellow, with mineral and aromatic bouquet mixed of hints of fruit and profume of sage and elder flowers. The taste is rich and elegant with a long lasting after taste.

Food Pairings

Excellent match for all the vegetables dishes or seafood, such as risotto with mussels and baked fish.

Sauvignon Blanc	**Friuli Venezia Giulia**	**12-14 °C**	**Alcol: 13%** **Zuccheri: 6 g/l**