

GRADIS'CIUTTA

Sauvignon



Wine: Obtained exclusively from Sauvignon, a French vine cultivated in the region of Sauternes in Bordeaux, introduced into Gorizia in the mid-1800s, where it “achieved superior results to all the other white grapes that had already arrived” said Giovanni Bolle in 1891, “in the most fertile soils, deep with some clay of the hills, Sauvignon had revealed robust vegetation and a constant and regular production.” A local farm brought it to the fair at Trieste in 1888. Isidoro and Robert Princic acquired Sauvignon in 1978 and have kept the same typology; their most recent plantings date back to 1985. “Characteristic of our Sauvignon are the perfumes, not overly intense, but on the contrary, fine and elegant” that we tend to emphasize.

Vineyard source: The vineyards that are the source for this wine are Budignacco, Zavognza, Dragica and Ruttars, at an altitude of 100 to 180 meters (325 to 600 feet) above sea level.

Training system: Using the Guyot system, with a production of 70-80 quintals per hectare.

Vinification: Obtained from a soft pressing of grapes macerated for 24-48 hours at low temperatures. Fermentation takes place in temperature controlled stainless steel tanks. The wine is then kept on its own yeasts until bottling.

Color: Straw yellow of beautiful saturation with golden green reflections.

Nose: Intense and delicate, suggesting elderberry flowers, pepperoni and sage, finishing with exotic fruit notes, such as pineapple.

Palate: The flavors express vivacity and freshness, with a good structure.

Serving temperature: Do not serve too cold, serve between 8 – 10 ° C (45 – 50 ° F).

Recommended foods: This is a wine for antipasti, prosciutto, non-meat risotto, soufflè and baked vegetables and simple dishes of eggs and fish.