

Sauvignon



Sauvignon 2017

Classification

White - D.O.C. FRIULI ISONZO - RIVE ALTE

Annual production

2,000 (750 mL)

Vine location

Brazzano (Cormons) in the North-West of the D.O.C. Friuli Isonzo

Cru

"Vignis di Brach", in the Rive Alte area

Grape variety

100% Sauvignon Blanc

Year of vineyard planting

1958 - 1977 - 1983

Altitude

60 metres above sea level

Soil profile

Eocenic river terrace with medium grain and presence of pebbly

Yield

9000 kilograms per hectare

Training system

Double guyot

Vine density

3,000 vines per hectare

Harvest period

First decade of September

Pest control

Responsible and environmentally sustainable management

Harvest

Strictly handpicked

Vinification

The destemming and crushing of the grapes is followed by soft pressing. The must obtained from clarification by static decantation ferments at a controlled temperature in stainless steel containers.

Fermentation time

Very slowly, during 16 days

Fermentation temperature

15 ÷ 17°C

Ageing

Bâtonnage for 3-4 months on fine deposit

Bottling

July 2018, with natural cork

Bottle-ageing

2 months in the bottle, before the sale in a temperature-controlled room

Alcohol content

13.5% vol

Cellar longevity

To drink now or to be kept for 2-5 years

Evolutionary peak from

2-3 years after the harvest

Colour

Bright straw yellow colour of medium intensity

Bouquet

Citrus and sweet flower nose with classic hues reminiscent of sunny gardens with hints of tomato leaves and yellow peppers, ripe peaches and elder flowers.

Flavour

The aromatic experience continues with consistency on the palate, with a warm and dry finish supported by the minerality that the terroir of Brazzano confers.

Food and wine pairing

Shellfish, oysters, it goes well with seafood risottos and white fish in sauce.

Exceptional with lobster prepared simply.

Ideal with traditional dishes like eggs and asparagus.

Best served at

Not less than 10°C

BRACCO

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