

di Lenardo
DAL 1878

SAUVIGNON
MONOVITIGNO

SAUVIGNON – IGT VENEZIA GIULIA

Pale straw with greenish tints, delicate but very aromatic on the nose with aromas of elder, yellow pepperoni, melon, sage and peach.

Taste corresponds to what is perceived by the nose, it is balanced and elegant with fresh acidity followed by an oily mouth feel and a persistent aftertaste of fig syrup and tropical fruity flavors.

FOOD PAIRING: **Fish.** A good partner for starters, fish (Sea Bass, Haddock, Trout, Halibut, Snapper, Mussels, Crab, Lobster, and Clams) or **Meat.** (chicken, turkey), if you are looking for pairing it with **Cheese.** you should look for softer more briny and sour cheeses like Goat's milk cheese, Yogurt, and Crème fraîche. **Vegetarian.** if you have the occasion we highly suggest to try it with asparagus.

BOTTLES PRODUCED: around 70.000

FIRST VINTAGE: 1991

GRAPE VARIETY: 50% Sauvignon Blanc , 50% Sancerre

ALCHOOL: 13%

GROWING AREA: FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRINING SYSTEM: Guyot laterale

VINIFICATION:

Fermentation takes place in stainless steel tanks at a temperature of around 15°C. Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage.

After bottling the wine is left to rest in the cellar for another 2 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 5 years to better preserve its freshness.

SERVING TEMPERATURE: 12°

