

Sauvignon Blanc 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND ENVIRONMENTAL CONDITION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres

Exposure: South, Southeast, North, Northeast

Soil type: Eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.000/5.500 vines per hectare

Training system: Guyot

Vineyard average age: planted in 1973 and in 2003

TECHNICAL INFORMATION:

Yield/hectare: 70 quintals

Harvest period: first and third decade in September

Vineyard practices: manual

Fermentation vats: stainless steel and new barriques

Fermentation temperature: temperature controlled, not exceeding 18°C

Length of fermentation: 15 days

Length of maceration on the skins: 1/3 of production 12 hours cold maceration

Maturation method: stainless steel and barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTE:

A sparkling gold-yellow tone with subtle greenish highlights. Lovely impressions of sage and tomato leaf lead off on the nose, closely followed by notes of late-ripened peach, melon, and white plum. Rich fruit flavours heighten its crisp, fragrant palate, whose aromas continue into an alluring, superbly balanced finish.

SERVING SUGGESTION:

Enjoy with first courses of seafood pastas and risottos, and in particular with pan-fried fish with potatoes and asparagus.

