



MARCUZZO VINI



SAUVIGNON

Wine, straw yellow color and nose reminiscent of sage, peppers and rosemary.

Mouthfeel is dry and velvety with prevailing floral and citrus sensations on the palate.

Type of product: Still white wine

Alcohol: 12% Vol.

Production area: Province of Treviso (Veneto)

Varietal: Sauvignon bianco i.g.t. Veneto

Agronomic characteristics:

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

Production process:

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, after 4-6 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. When fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

Food Pairing: Fish-based dishes, grilled vegetables or cheese fondues.

Serving temperature: 12 ° C

