

SAUVIGNON

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 16 ha
Soil composition: mix of gravel with prevalence of clay
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-South
Vines age: 20 years
Harvest time: early September
First vintage: 1980
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sauvignon
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 61 °F

Maceration

Technique: cold on the skins

Aging

Container: 50-100 hl stainless steel tanks
Length: 6 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 2.4 g/l
Acidity: 6.6 g/l
Dry extract: 22.3 g/l



FOOD PAIRINGS

Pairs well with elaborate starters, bold-flavored, spicy dishes, and seafood.



TASTING NOTE

Golden in color, this Sauvignon has a very fine, typical bouquet reminiscent of sage, paprika, and tomato leaves.
It's a wine with great structure and excellent acidity, offering a pleasant, zesty, mineral finish.

PRODUCER PROFILE

Estate owned by: Luisa family
Winemaker: Michele Luisa
Total land under vine: 110 ha
Winery production: 370,000 bottles
Region: Friuli Venezia Giulia (Italy)

