

PIERE SAUVIGNON BLANC

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 12.5 ha
Soil composition: medium deep with moderate gravel-pebble texture, silica rich clay mixed with conglomerate, well drained
Training method: simple Guyot
Elevation: 108 ft a.s.l.
Vines/ha: 6,000-6,200 vines/ha
Exposure: North-South
Vines age: 19 years
Harvest time: September
First vintage: 1984
Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc
Fermentation

Container: stainless steel tanks
Length: 18 days
Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation
Length: 20 hours

Aging

Container: stainless steel tanks
Length: 8 months sur lie
In bottle: 9 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.8 g/l
Acidity: 6.04 g/l
Dry extract: 20.1 g/l



FOOD PAIRINGS

Ideal with starters of smoked or steamed fish, fish soup, grilled fish, and seafood risotto. Also excellent with asparagus-based dishes.



TASTING NOTE

Bright straw-yellow color.
The nose is elegant and complex, with mineral notes and ripe aromas of citrus and exotic fruits, along with fresh hints of sage and lemon verbena.
The sip is full, fresh, and persistent, ending with a pleasant finish of mint, lime, and minerals.

PRODUCER PROFILE

Estate owned by: Gallo family
Winemaker: Gianfranco Gallo
Total land under vine: 60 ha
Winery production: 300,000 bts
Region: Friuli-Venezia Giulia (Italy)

