

SAUVIGNON BLANC

TRE VENEZIE IGT



VINEYARD & PRODUCTION INFO

Soil composition: clay, sandy and pebbly
Training method: pergola trentina and Guyot
Elevation: 984-1968 ft a.s.l.
Vines/ha: 4,000-6,000 vines/ha
Exposure: South/South-West
Vines age: 10-20 years
Harvest time: September
First vintage: 2009



WINEMAKING & AGING

Varietal composition: 100% Sauvignon
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 50-54°F

Aging

Container: stainless steel tanks
Length: 5 months sur lie
In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 2.3 g/l
Acidity: 7 g/l
Dry extract: 20 g/l



FOOD PAIRINGS

Ideal with pasta, risotto, as well as seafood or crustaceans.



TASTING NOTE

Straw yellow with green highlights.
Clean nose with intense, fresh tropical fruit, pink grapefruit, and vegetal aromas such as tomato leaf.
Good structure with bright acidity, a dry finish, and medium length.

PRODUCER PROFILE

Estate owned by: Togn family
Winemaker: Goffredo Pasolli
Region: Trentino (Italy)

