



wine of nature



Sauvignon: bold, with elegance.

Straw yellow color, full and brilliant.
Aromas of incense, sage, tomato leaf,
then tending to tropical fruit.
Firm, tasty and remarkably
persistent on the palate.
It closes dry, with light acidity.

Grape

Sauvignon I.G.T. Venezia Giulia

Composition: 100% Sauvignon

Vineyard

Land: site of Valeriano, altitude 200 m/asl;
composition sandy/silty.

Vineyard: San Severo and San Giovanni, 0.70 ha of planted area;
5,500 vines/ha, 12 years average vineyard age; guyot breeding.

Yield: 40 hl/ha average; 1,200 gr/vine; "1 vine - 1 bottle".

Harvest: picking and selection by hand;
second half of September.

Winery

Winemaking: white vinification; grapes are de-stemmed
and squeezed in a pneumatic press at extremely low pressure;
the must-flower is fermented in stainless steel tanks
at controlled temperature (18° C).

The wine is aged on lees for 12 months and then bottled.

Alcohol content: 13% vol

Total acidity: 5.80 g/l

No. of bottles: 5,300

Tasting

Serving temperature: 12°C

Food pairing: taste it with raw seafood. It enhances with
herb risotto, asparagus and eggs, cream of pumpkin.

Music: enjoy with "Spiritual"

by Charlie Haden & Pat Metheny

Code: 031 14 004



Wines video

<http://youtu.be/FZtCmSapBGg>



Sauvignon 2014



freeheadTM
naturalness
means quality
& well-being

