FrancescoRotolo

CONFINIS

SAUVIGNON

2025

DOC COLLIO

A great international classic wine, Sauvignon is cultivated in different areas around the world. Friuli is its ideal homeland because of its fresh and bright climate but at the same time mild weather thanks to its proximity to the sea. The Sauvignon that can be obtained presents the classic aromas of this great variety, delicately blended with a structure of great personality.



Grapes: *100% Sauvignon*

ANALYTICAL FACTS

Alcohol % by vol: *12,5 %*
Sugar: *1,6 g/l*
Total acidity: *6,1 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *Early harvest, end of August*
Grape collection: *Hand-harvesting*
Yield: *50 q/hectare*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Yellow with greenish hues*
At nose: *Exquisite bouquet with light notes of tomato leaf, mint and aniseed, in a context of extreme elegance*
At palate: *Perfect correspondence to the nose, hints of tomato and mint emerge even more harmoniously on the palate giving freshness and pleasantness*
Serving temperature: *11/13 C°*
Food matches: *Spaghetti with tomato sauce, vegetables, raw and cooked seafood*

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