
IMPERO

WINE DISTRIBUTORS

SAUVIGNON DOC FRIULI

ANTONUTTI, WHITE WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITON

Sauvignon 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

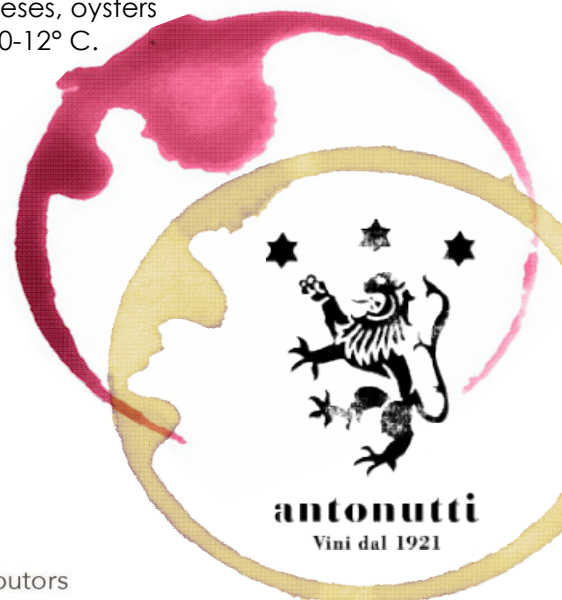
Soft crushing of the grapes. Must is held on lees at a 5° C to enhance the aromatic profile. The fermentation in stainless steel tanks at a controlled temperature of 16°C. Ageing in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.

TASTING NOTES

Bright light yellow color. Notes of grapefruit, passion fruit and white peach. Pleasant scents of box bush and sage on the palate. Remarkable aromatic and complex finish.

FOOD PAIRING

Ideal pairing with asparagus, eggs, pureed vegetables soups and salads. At ease with citrus fruits and peppers, fennel, freshwater fish, mozzarella with basil, starches, goat cheeses, oysters and delicate seafood dishes. Serve at 10-12° C.



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