VILLA LOCATELLI
Sauvignon Blanc
D.O.C. Friuli Isonzo

Sauvignon Blanc from Friuli remains a hidden treasure. In the Isonzo, the wines tend to be a Sancerre like with greater texture and weight..

Grape variety: Sauvignon 100%
Vineyard Location: Villa Locatelli, Friuli Isonzo DOC
Size: 8 ha
Altitude: 47 sea/level
Exposure: N-S
Training method: Guyot
Average vineyard: 2003
Vine density: 7.200vines / ha
Yield per hectare: 90 quintals/ ha
Alcohol: 12.5 %
Total acidity: 6,2 g / l
pH 3.2
Soils profile: . Shallow with generous gravel – pebbly texture and reddish clay rich in iron and alluminum oxides.
Harvest period: early September
Production: 65.000 bottles

Vinification:
Grapes destemmed and crushed; 6 hours coal soak maceration; 10 -12 days fermentation in stailess steel; No malolactic fermentation; 5 months aging on the lees.

Color:
Pale green with golden highlights.

Nose:
Intense, aromatic with overtones of green bell-pepper and tomatoes leaf; grapefruit and white peach; minty; thyme, rosemary, marjoram.

Palate:
Fresh, with a light body; lingering minerality; deicate.

Serving Suggestion:
Ham and melon, aperitif, smoked salmon.

Suggested Serving Temperatures:
8 - 9° C.

I VINI DI VERONELLI 87 punti