

## SAUVIGNON „RAIF“

VIGNETI DELLE DOLOMITI IGT



### VARIETY SAUVIGNON

**VINEYARDS** Selected vineyards in Pinzon (350 m – Montagna) on the east side and the slopes of Penon (Cortaccia) on the west side of the valley.

**TRELLISING SYSTEM** The achievement of the flavours of a Sauvignon Blanc are strictly related to the vineyard, therefore all of our vineyards are planted on the modern Guyot system which allows us to optimize vineyard work.

**SOIL PROPERTIES** Deep clay soils with different sand contents and moraine sedimentary soils.

**YIELD** 60 hl/ha

**VINIFICATION** After a short maceration (4-8 h) the grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

**TASTING NOTES** Pale straw yellow with green highlights. Fresh, lively and overflowing aromas with tropical notes such as pineapple, passion fruit and mango. The fresh, mouth filling flavours are backed by a fine acidity giving it length and perfect balance. This wine is an excellent accompaniment to asparagus, seafood and warm starters.

**SERVING TEMPERATURE** 10°-12°C

**SHELF LIFE** 2-4 years

<b>WINE ANALYSIS</b>	Alcohol	13.0 % by Vol.
	Acidity	5.5 g/l
	Residual sugar	2.5 g/l