



SAUVIGNON

Friuli Colli Orientali

Denominazione di Origine Controllata

Grape Variety: 100% Sauvignon Blanc

Vineyard Location: “Kraoretto” vineyard, south-facing on the hills of Craoretto, in Prepotto (Udine)

Vineyard Characteristics: Hillside vines benefiting from good ventilation and full sun exposure, allowing slow and balanced ripening

Soil: Ponca soils of marine origin, composed of marl and sandstone, contributing minerality, tension, and aromatic precision

Tasting Notes: A Sauvignon interpreted in a restrained and territorial style. The aromatic profile is clean and focused, with notes of citrus, aromatic herbs, and subtle vegetal nuances, avoiding overt varietal exuberance. On the palate, the wine is linear and vibrant, driven by freshness and sapidity, with a precise and dry finish that emphasizes balance and drinkability.

Harvest: Late September **Production:** Approximately 5,000 bottles per year

Vinification: Fermentation is carried out in concrete tanks with indigenous yeasts to preserve aromatic clarity and site expression. The wine matures on its fine lees, enhancing texture and stability while maintaining freshness and varietal precision. Bottled without oak influence, to highlight purity and mineral character.

Food Pairing: Raw fish and seafood, shellfish, light pasta dishes, and vegetable-based cuisine. Excellent with fresh cheeses, white meats, and dishes featuring herbs and citrus elements.