

Sauvignon Blanc

2011 · CENTRAL VALLEY

CHEMICAL ANALYSIS

Alcohol: 12,5°

Total Acidity: 5,77 g / l

pH: 3,36

Residual Sugar: 2,29 g / l

Valley: Central

Climate: Mediterranean

Soil: Alluvial, river beds, stony, clayish and sandy.

Harvest

Hand-picked in half-ton bins.

Vinification Process

Destemmed and soft crush.

Half of the grapes underwent maceration in a press for four hours; the rest of the grapes were directly pressed. Protection against oxidation. Wine fermented at a controlled temperature of 15°C. After the alcoholic fermentation, there was a sur lies maceration according to taste.

Wine Description

Light yellow in colour with transparent nuances. Intense aromas of citrus and white fruit with herbaceous notes. Attractively crisp on the palate, with citrus and grapefruit accompanying its vibrant finish.

Suggestions

Seafood, salads and prociutto.
Serve within the year at 12°C (54°F).

