

# Blanc Fumât

## SAUVIGNON

### WINEMAKING

Classic, with low-temperature skin contact overnight. Fermentation, which lasts for about two weeks, is in steel at rigorously controlled temperatures. The wine stays on the fine lees until maturation is complete.

### WINE

Pale straw yellow with greenish highlights. Very varietal and minerally, but not cloying, with hints of yellow peppers, sage and melon. The palate is fresh-tasting, full-bodied, confidently aromatic and long.

### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.  
Food matchings: a wine for fish-based starters, fish served in sauce and especially crustaceans, whether boiled or grilled. Risottos and herb soups.  
Friulian food: risotto with scampi and sclupit (young shoots of bladder campion) and barley soup.

### GRAPES

Sauvignon

### DOC ZONE

Collio

### MUNICIPAL TERRITORIES OF PRODUCTION

San Floriano del Collio, Cormòns and Gorizia

### GRAPE YIELD

80 - 90 quintals/hectare

### TRAINING SYSTEMS

Guyot and spurred cordon

### PLANTING DENSITY

5,000 vines/hectare

### HARVEST PERIOD

September

### ALCOHOL CONTENT

About 12.5 % vol.



Serving temperature: 12 °C

