



DENOMINAZIONE COLLIO DOC

REGION Blanchis, in the township of Mossa.

VARIETY 100% Sauvignon. Classical semi-aromatic grape.

SOIL Typical of the Collio region, poor soil made of marl and sandstone of Eocene origin, ideal for the cultivation of grapes and the production of high quality grapes. The Alps to the North protect the region from the cold northern winds. The vicinity to the sea favours the creation of a mild micro-climate with a wide temperature range at the end of the summer, which creates the ideal conditions for the maturation of the most aromatic grape varieties.

VINEYARD EXPOSURE Hill-side towards the South-East, with moderate sun exposure during summers.

TRAINING SYSTEM Sylvoz.

HARVEST METHOD By hand, in baskets.

HARVEST PERIOD Last ten days of September.

WINE MAKING TECHNIQUE The berries, harvested at their optimal stage of maturation, are softly crushed in order to preserve the integrity of the peels. The must thus obtained is filtered cold and still, before it starts fermenting. The fermentation takes place at the controlled and constant temperature of 20° C, in stainless steel tanks in order to preserve as much as possible the grape characteristics.

ALCOHOL 13,5% vol.

ACIDITY 6,5 g/l.

SENSORY CHARACTERISTICS

- **APPEARANCE:** nice brilliant yellow.
- **NOSE:** well defined olfactory profile, elegant and slightly herbal, with sage and pepper notes.
- **PALATE:** full body, smooth with a pronounced mineral final taste that makes it suitable also for more complex dishes.

SERVING SUGGESTIONS It perfectly pairs with asparagus, onion soups, fish dishes. It makes a pleasant aperitif wine.

SERVING TEMPERATURE 10-12° C.

SIZE 750 ml.

PRODUCER The secrets of this extraordinary Sauvignon Blanc lie in the passion of a small producer, in vines that are thirty years old, and in the terroir of the Collio Goriziano. This Sauvignon captures our imagination with intense and complex fragrances spanning all gradations from herbal to fruity notes. On the palate, it keeps all promises anticipated by its aromas, resulting in a pleasant, fresh, direct and complex wine, all at once.

SAUVIGNON

A traditional and unmistakable semi-aromatic vine that La Ginestra has decided to produce preserving its most typical characteristics.

The berries harvested at optimal maturation have been softly pressed and kept in steel cans in order to maintain their aromas and properties. Nice brilliant colour and a well defined olfactory profile, elegant and slightly herbal, with sage and pepper notes.

Full body, smooth with a pronounced mineral final taste that makes it suitable even for more complex and demanding dishes.

2010

