

Sauvignon IGT TreVenezie
Sottovoce



rigorous dry wine, almost austere
with its appealing acid impact and
typically rich nose, which
confidently shows off when drunk
still young



Name and Denomination

Sauvignon I.G.T. TreVenezie "Linea sottovoce"

Grape variety 100% Sauvignon

Alcohol content 12% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

suitable with all pasta and rice dishes, also as soups with beans, for example. Goes well with all white meats, also served with light sauces. Excellent with baked oily fish.

Origin

vineyards in the Treviso countryside.

Winemaking

selected and healthy grapes; winemaking is done in just a few days in steel tanks. After the alcoholic fermentation, it is still kept in steel vats before carrying out the filtering processes before bottling.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is drunk young.

Colour

deep straw yellow with lime green highlights.

Bouquet

deep straw yellow with lime green highlights.

Flavour

dry and almost austere with sustained acidity.

Packaging

in 75 cl bordeaux reale bottles in boxes of 6.

The Winemaker's notes...

the Sauvignon grape variety is difficult to cultivate due to its nature and the grapes are usually strong and green, forcing the winemaker to use controlled, low temperature processes and a small amount of the must remaining on the skins to guarantee that the wine will have the typical, varietal organoleptic characteristics..

Prizes

2017 - Concours Mundus Vini Meiningen

2016 - Concours Mundus Vini Meiningen

2015 - Concours Mundus Vini Meiningen

2015 - Concorso Enologico Internazionale Verona

2015 - Decanter world wine Award (DWWA)

2015 - Dama D'oro Enoconegliano

2015 - Mundus Vini

2014 - Concours Mondial de Bruxelles

2011 - Dama D'oro Enoconegliano

