

SAUVIGNON

PROVINCIA DI PAVIA



Indicazione Geografica Tipica

VINIFICATION

A careful selection of grapes precedes manual harvesting. Cold pre-maceration, lasting a few hours, extracts the aromas that will characterise the wine which will be produced. The must is then separated from the solid parts and static decanting and fermentation at controlled temperature follow. The dry wine remains on the fine lees until it is filtered and bottled.

TASTING NOTES

Straw-yellow tending to golden, intense and characteristic aromas of exotic fruit, yellow flowers and tomato leaf. The mouthfeel is dry, warm, harmonious, with a good softness due to its high alcohol content. Savoury, full-bodied and elegant, it shows the power and distinctive characteristics of the vineyard where its grapes are grown.

FOOD RECOMMENDATIONS

It is ideal to accompany vegetables, creams, purée and vegetable soups as well as salads and it is particularly suited to be paired with asparagus. It is a good match for fresh cheeses, shellfish and fish carpaccio.

GRAPE VARIETY

Sauvignon

PRODUCTION AREA

Province of Pavia

TYPE OF CULTIVATION

Certified organic

ALTITUDE

300 m

EXPOSURE

North East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

5.500 kg/ha

AGING

months in steel and 6 months in bottle

ALCOHOL CONTENT

1 G. I%Vol.

SUGGESTED SERVING

TEMPERATURE: 8°- 15°C

Agricoltura Italia



bioagricert

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAFT
IT BIO 007
OPERATORE CONTROLLATO
N° 1521



BOXES

6 x 75 cl Bottles



Avoid excessive temperature changes, do not expose the wine to direct sunlight, store it in a cool place which is protected from light.

FRADÉ

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