

LUNTÀN

PROVINCIA DI PAVIA SAUVIGNON



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

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

6 months in steel

ALCOHOL CONTENT

13% Vol.

SUGGESTED SERVING TEMPERATURE

8° - 15°C



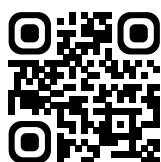
BOXES

6 x 75cl Bottles



FRADÉ
vignaioli bio

Località Boffenisio, 3 • 27040 • Borgo Priolo (PV) Italia
info@fradewine.it • www.fradewine.it



bioagricert

