

MAGNÁS

SAUVIGNON

D.O.C. ISONZO DEL FRIULI



PRODUCTION ZONE

Cormòns, in Murzùl and Boatina area.

VARIETY

Sauvignon 100%

TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,500 vines per hectare

AVERAGE CROPPING LEVEL

45 hl per hectare

HARVEST

Manual, in mid September

VINIFICATION AND MATURATION

Destemming, brief skin contact at a temperature of 10 °C to 15 °C, soft crushing. Controlled-temperature alcoholic fermentation and maturation in steel on the fine lees for about four months.

BOTTLING

Late April

SENSORY PROFILE

Pale with greenish tints and a characteristic, harmoniously aromatic nose of elderflowers, tomato leaves, sage, mint and green peppers framing a dry, generously flavoursome palate.

ACIDITY

5.1 g/l

ALCOHOL CONTENT

13.5% vol.

FOOD MATCHINGS

An aperitif wine that can be served with foods spicy enough to compete with its rich aromas, including pasta or rice, veloutés, soups and blue or moderately mature cheeses.

SERVING TEMPERATURE

10 °C to 15 °C

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