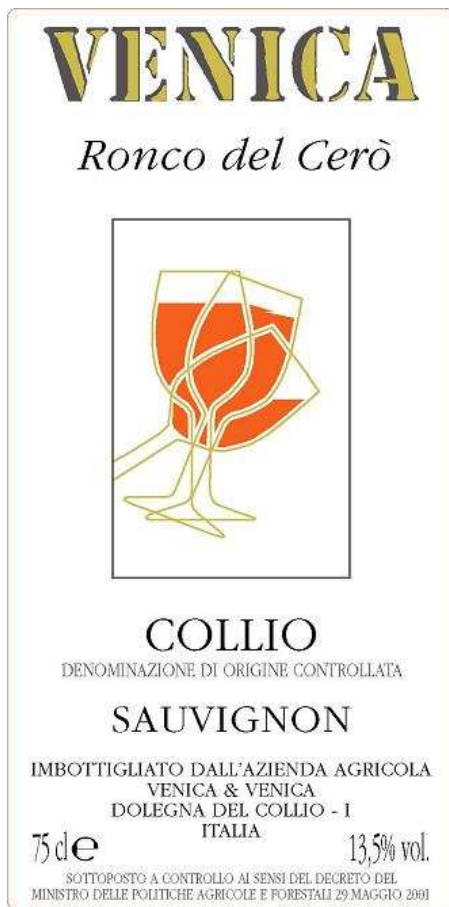


SAUVIGNON “RONCO DEL CERÒ”

D.O.C. COLLIO 2008



Grape Variety: 100% Sauvignon Blanc

Vineyards: Cerò, Località Cerò, Mernico, Bernizza, Cime, Scriò

Ronco del Cerò: this is the hill that originally great grand father Daniele bought in 1929 and where he first started making Sauvignon.

Vintage: 2008 featured a cold and rainy winter with below average temperatures. This contributed to a late bud break and flowering at the beginning of June. The first half of the summer was relatively warm and rainy. Hail caused some damage in the second half, but impressive day and night temperature differences helped the vines to remain healthy. During this period we had to employ some canopy management in order to successfully avoid botrytis. A warm September and October with no rain allowed the grapes to be picked in perfect conditions and a reduced level of production has led to wines with great concentration.

Vinification: grapes from 7 different vineyards are picked by hand and vinificate separately; clusters are slowly de-stemmed and cold macerated for 12-14 hours at 46°-50°F (8°-10°C). After a softly pressing under nitrogen environment (no oxidation) the juice is decanted statically at 50° F (10° C). The alcoholic fermentation takes place in stainless steel tanks. “Batonage” once a week for two months improves the body.

Alcohol: 13 % **Total Acidity:** 5,4 g/l

Serving Temperature: 10°-12°C (50° F)

Tasting notes: typical fruity and floral aromas. Among the fruity aromas we can experience the elixir of goose berries passion fruit and white grapefruit, all wrapped in harmony with honey suckle, jasmine and fresh spicy aromas of boxwood, sage, anisette, sambuca. The vineyards/characters blends makes the wines complete and complex also under the mouth feel aspect.

Suggestions with typical “Furlan” menus: pasta with clams, salami, frico (fried Montasio cheese), grilled prawns, truffle on scrambled eggs.