

# VENICA & VENICA

Vignaioli dal 1930



## “Ronco del Cerò” • Sauvignon • DOC Collio

HARVEST 2018

**Alcohol in Vol. % :** 13,5

**Total Acidity %o :** 4,8

### Winemaking:

The grapes were picked up and de-stemmed between the 22nd and 28th August. The must was then left on the skins for 18-20 hours at a temperature of 10°-12° C in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 10% fermented and aged on the lees for 6 months in 20-27 hl barrels and the rest in stainless steel vats.

The wine was then blended and bottled during the full moon between the end of March and May.

### Tasting profile:

Gently aromatic on the nose and dry and smooth on the palate, with notes of peach and pepper.

### Food pairing:

Starters, wonderful with ham, fish and creamy delicate soups.

**Serving temperature:** 12/13°C



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