

VENICA & VENICA

Vignaioli dal 1930



“Ronco delle Mele” • Sauvignon • DOC Collio

HARVEST 2018

Alcohol in Vol. % : 13,5

Total Acidity ‰ : 5,0

Winemaking:

From a single, north-west facing vineyard which looks towards the Alpi Giulie mountains and the Monte Canin glacier, with a cool microclimate which allows for long, slow ripening and the heightening of the character of the grape variety. The grapes were picked and de-stemmed between 29th August and 5th September. The must was then left on the skins for approximately 20 hours at a temperature of 11°-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 20% of the must fermented and aged on the lees for six months in 20hl and 27hl oak barrels and the rest in stainless steel vats. The wine was then assembled and bottled during the full moons at the end of March and May.

Tasting profile:

Intense on the nose with elegant aromas of elderflower, peach leaf and capiscum. Rich and full on the palate with a silky smooth finish.

Food pairing:

Goes well with starters in general and especially ham, but also cream soups, shell-fish and fish dishes with delicate sauces.

Serving temperature: 12/13°C



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