



SAUVIGNON FIEGL 2019

Denomination	D.O.C. Collio Sauvignon
Type of soil	Flysch di marne e arenarie di origine eocenica
Treatment method	Lotta antiparassitaria integrata certificata ad impatto ambientale controllato
Training system	Guyot
Harvest period	Settembre
Alcohol	13%
Aging	Vasche in inox, bottiglia
Service temperature	10-12°C
Tasting notes	A bright straw-yellow color with green highlights. At the nose it is complex and multifaceted. Nuances of citrus fruit and minerals are added to the notes of laurel, sage, mint, basil, and tomato leaf. There is a considerable note of acidity in the mouth that is combined with a good saltiness. There is an excellent balance between the olfactory and the taste. It pairs well with more aromatic food based on eggs or asparagus.