



STOCCO

SINCE ✕ 1910



SAUVIGNON DI MERIS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

Intense aromas with notes of grapefruit, lime sage and green pepper, and a pleasant degree of acidity.

Suitable with shell fish, mixed fried fish, omelettes and herb based risottos.

Serve chilled.

Terrain type:

generally flat with gravelly substratum covered by a layer of soil;

Cultivation system:

Guyot

Density:

4500 plants to hectare

Harvest method:

manual

Bottle type:

0,75 l

Vinification:

cold maceration of stripped grapes, light pressing, static decanting, sur lies aging for 6 months.