



SINCE 1910

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SAUVIGNON



[IGT Venezia Giulia]

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.

Species of grape: Sauvignon

Denomination area: IGT Venezia Giulia

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: 750 ml.

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