

SAUVIGNON BLANC COLLIO DOC 'VALBUINS'

2021 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

From Livon's range of Crus we have selected this wonderful Sauvignon Blanc that shows intense complexity, depth and excellent varietal character. Straw-yellow in colour with greenish reflections. Intense bouquet recalling green pepper, sage, peach and tomato leaves.

Vinification:

The Valbuins vineyard is located in Ruttars in the commune of Dolegna del Collio, the soil composition is marl and clay. The Sauvignon Blanc grapes are harvested entirely by hand and placed in boxes, then steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. The fermentation takes place 100% in steel at controlled temperatures of 14-16°C. When the fermentation is over the wine remains in tank to mature for about 8 months at a constant temperature. There follows a further long period of refining in the bottle before the wine is released.

Grape Varieties: Sauvignon Blanc

Classification: Collio DOC | **ABV:** 14% | **Closure:** Natural Cork