

SAUVIGNON BLANC COLLIO DOC

2025 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

Straw yellow in color, with golden and greenish reflections. Its bouquet, intense and characteristic, recalls exotic fruit, melon and yellow peppers. A wide range of aromas are very well balanced. On the palate it is dry, with a good structure, generous.

Vinification:

The grapes are harvested by hand and placed into boxes, then steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. Fermentation takes place in steel tanks at controlled temperatures of 18°C. When fermentation is over the wine remains in tank to mature for about 5 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:** 13% | **Closure:** Natural Cork