

# PERMANI



## SAUVIGNON

DOC FRIULI

*The charming white*

**Grape variety:** 100% Sauvignon Blanc

**Food matches:**

goes well with first courses with fish, white meat and vegetarian dishes.



**Serving temperature:** 10-12°C

**Tasting notes:**

on the nose, notes of tomato leaf and green pepper come through, accompanied by a delicate touch of elderflower. On the palate, it is fresh, pleasantly savory, and marked by a persistent finish.

**Vineyards:**

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

**Harvest period:**

first decade of September.

**Vinification and ageing:**

the grapes are harvested and gently pressed. After a short maceration, the must is allowed to rest and ferment slowly at a controlled temperature. Once fermentation is complete, the wine ages on the lees in stainless-steel tanks for approximately five months.

**Wine ageing potential:** 3 years.



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