



PERMANI FRIULI SELECTION

# SAUVIGNON

DOC FRIULI

## The charming white

**Grape variety:**

100% Sauvignon Blanc

**Vineyards:**

located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

**Harvest period:**

first decade of September

**Vinification and ageing:**

the grapes are carefully destemmed, left to macerate for a short period and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 5 months.

**Tasting notes:**

Light straw yellow color with light green nuances. The nose is characterized by notes of grapefruit with light scents of elder, tomato leaf and green pepper. In the mouth it is fresh, savory and persistent.

**Food matches:**

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

**Serving temperature:** 10-12°C

**Wine ageing potential:** 3 years



PERMANI

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