Gradis'ciutta Sauvignon Blanc, Collio DOC 2024

IGC0042024

Gradis'ciutta

— Friuli, Italy

An elegant and balanced style of Sauvignon from the Collio appellation at the tip of north-eastern Italy.

Production

The Sauvignon Blanc vines are cultivated in Ponca soils at 50-220 metres altitude. After harvesting the grapes are softy pressed, macerated for 24-48 hours at low temperatures, then they undergo temperature-controlled fermentation in stainless steel. The wine rests on fine lees for around 6 months until bottling.

Tasting note

Bright aromas of nettle and lemon peel with hints of sage and bay leaf. Juicy citrus and lightly exotic fruits on the palate with herbal notes, crisp acidity and a rounded texture. The finish is long and mineral.

Food Match

Serve with roast vegetable or risotto dishes, such as Risotto Friulano or Asparagus Risotto

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Collio DOC

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
8053251510028