

Avignonesi - Cortona Sauvignon Blanc D.O.C.



VINEYARDS

Vintage: 2007

Area of production: Cortona (AR)

Location: Centoia - Az. Agr. La Selva e Lombarda

Altitude and orientation: 300 m. asl South, South-West

Soil type: Clay, and limestone rock

Age of vineyard: 10 years

Training system: bush-trained

Plant density per hectare: 7.158

Grape varieties: 85% Sauvignon Blanc 15% Chardonnay

Alcohol: 12,5%

VINIFICATION

Harvesting period: 20th August - 10th September, 2007

Harvest method: Hand-picked from the best positioned vineyards

Vinification: vinification off-the-skins for 10 days and fermentation at controlled temperatures not exceeding 18°

Ageing: 4 months in steel

No. of bottles produced: 70.000

TASTING NOTES

Characteristics: straw yellow in colour with greenish tints, this Sauvignon Blanc is characterized by an elegant structure and a broad, flowery bouquet, with marked grassy notes typical of the variety; on the palate it is full-flavoured and fresh, full and persistent

Serving suggestions: risotto, light and delicate pasta dishes, fish and shellfish, as well as white meats and soft creamy cheeses

Serving temperature: 10°C

