



# Piemonte DOC SAUVIGNON

**VINE VARIETY**

Sauvignon Blanc

**DENSITY**

4500 plants per hectare

**VINEYARD**

Calamandrana

**PLANTATION**

Classic Guyot 6 - 8 buds

**EXPOSURE**

North-East

**AVERAGE AGE OF THE VINEYARD**

15 years old

**ALTITUDE**

250 m a.s.l.

**YIELD PER HECTARE**

65 HL

**SOIL COMPOSITION**

White marls and blue clays

**HARVEST**

Manual, second ten days of September

**TASTING NOTES**

With a straw-yellow color and green reflections, this wine reveals herbaceous notes with hints of white fruit on the nose, while remaining fresh and vertical on the palate. Its sapid acidity unfolds between white pulp and vegetal nuances.

**VINIFICATION**

Soft pressing of the grapes in the presence of carbon snow, fermentation in stainless steel autoclaves at controlled temperatures between 13/16°C for 15/20 days, and then the wine remains on lees until the following spring after the harvest.

