



SAUVIGNON



TYPE OF VINE: Sauvignon

AREA OF PRODUCTION: Castello Roganzuolo 119 m above sea level

TERRAIN: Medium textured tending to clay

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: Mid September

VINIFICATION: Gentle pressing, draining of the Must juices and fermentation with selected yeasts at a controlled temperature

CHARACTERISTICS: Pale straw colour with faint green reflections. Varietal fragrances, intense, pervasive, complex, delicate, with hints of elder flower, passion fruit, lytchee, grapefruit, lime, candied lime and sage; hints of boxwood, mint, bergamot, dandelion and tomato leaf. A vibrant flavour full of character and structure, long and crisp, with a harmonious acidic note which gives it freshness; a reminder of a clean and intense varietal; aftertaste complex and lingering.

MATCHING: Ideal as an aperitif, excellent with asparagus, vegetable soups, creamed pulses and marinated fish.

SERVING TEMPERATURE: Between 10 - 12 °C

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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