



Sauvignon

Classification: Dop Friuli

Grapes: Sauvignon

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4900

Yield (Q per Hectare): 90 q/ha

Harvest period: first days of September

Fermentation temperature: <17°C

Vinification method: the grape juice is left one night at 6°C to macerate on the marcs and afterwards an alcoholic fermentation below 15°C is held.

Malolactic fermentation is not necessary.

Maturation bottle: 2 months

Formats: 750 ml

Serving temperature: 8-10°C

Reccomended Glass: tulip or sommelier

Tasting notes

Color: straw yellow with greenish hues

Nose: yellow pepper, peach, tomato

Palate: dry, aromatic

Serve with: Excellent as an aperitif. Seafood and shellfish, creams and soups, asparagus risotto, prosciutto.

Azienda Agricola Isola Augusta

Casali Isola Augusta, 4 – 33056 Palazzolo dello Stella – Udine

Tel. 0431.58046 – Fax 0431.589141

www.isolaugusta.com - info@isolaugusta.com

