

FAVÜGNÈ

Sauvignon



Grape:	100% Sauvignon Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	<i>Sur lies</i> for 5 months.
Alcohol:	12.5° vol.
Res. sugar:	2.5
Acidity:	7
Characteristic notes:	Greenish color with golden reflections, intense bouquet of yellow and ripe fruits, accompanied by clear tropical and citrus sensations.
Service temp.:	9-10°C
Pairings:	It goes well with appetizers, first and second courses based on fish.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.