



## **Sauvignon I.G.T. Tre Venezie**

### Linea sottovoce



#### **Grape variety**

100% Sauvignon

#### **Origin**

vineyards in the Treviso countryside.

#### **Winemaking**

selected and healthy grapes; winemaking is done in just a few days in steel tanks. After the alcoholic fermentation, it is still kept in steel vats before carrying out the filtering processes before bottling.

#### **Storage and ageing**

in the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is drunk young.

#### **Colour**

deep straw yellow with lime green highlights.

#### **Bouquet**

intense spiced nuances of peppers, sage, elderflower and tomato leaf typical of the characteristics of the grape variety.

#### **Flavour**

dry and almost austere with sustained acidity.

**Alcohol content** 12% vol.

**Optimal serving temperature** 10-12°C

#### **Gastronomic matches**

suitable with all pasta and rice dishes, also as soups with beans, for example. Goes well with all white meats, also served with light sauces. Excellent with baked oily fish.

#### **The Winemaker's notes...**

the Sauvignon grape variety is difficult due to its nature and the grapes are usually strong and green, forcing the winemaker to use controlled, low temperature processes and a small amount of the must remaining on the skins to guarantee that the wine will have the typical, varietal organoleptic characteristics.