



VALBUINS – Sauvignon Blanc Doc Collio

GENERAL DATA:

Vineyard: Valbuins located at Ruttars in the municipality of Dolegna del Collio.

Kind of ground: Marls and clays.

Grape: Sauvignon Blanc.

Vines per hectare: 8000.

Type of cultivation: Guyot.

VINIFICATION AND REFINING:

The grapes are harvested entirely by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. The fermentation takes place 100% in steel at a controlled temperature of 14–16°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

Straw-yellow in color with greenish reflections. It has an intense bouquet, recalling green pepper, sage, peach and tomato leaves; full-bodied, dry, soft, it has a long aromatic finish.




FURTHER INFORMATION:

Drink with: vegetable-based first courses, fish in general and particularly lobster, dishes with asparagus and sweet peppers.

Longevity: 6–10 years.

Serve at: 12–13°C.

PRIZES AND AWARDS:

-  TRE BICCHIERI “Gambero Rosso” 1998:
Vintage 1996
-  CINQUE GRAPPOLI Guida “Duemilavini” A.I.S.:
Vintage 2002
-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:
Vintage 1999–2003–2004–2005
- **84 punti** “Migliori vini italiani – Luca Maroni” 2011:
Vintage 2009



AZIENDE AGRICOLE

L I V O N



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