



## CLASSIC LINE

### SAUVIGNON BLANC – Doc Collio

---



#### GENERAL DATA:

**Vineyard:** located in the municipality of Dolegna del Collio

**Kind of ground:** Marl and Clay.

**Grape:** Sauvignon Blanc.

**Type of cultivation:** Guyot.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 18°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 five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

#### ORGANOLEPTIC CHARACTERISTICS:

It has a straw yellow color, with golden and greenish reflections.

Its bouquet, intense and characteristic, recalls exotic fruit, melon and yellow peppers. A wide range of aromas are very well balanced.

On the palate it is dry, with a good structure, generous.

#### FURTHER INFORMATION:

**Drink with:** vegetable risotto, tasty pasta dishes. Perfect with seafood and shellfish.

**Longevity:** 4-5 years.

**Serve at:** 11-12°C.

AZIENDE AGRICOLE  
L I V O N



**SAUVIGNON BLANC** – Doc Collio

---

