



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



SAUVIGNON BLANC TENUTA ALPINA DOC



WHITE

Denomination : **D.O.C.**

Variety :

Alcohol content : **12.5**

Bottle size : **750 ML**

Product Area : **FRIULI**

TASTING NOTES: Straw-yellow colour with greenish highlights. Fine, elegant, noble. Fragrance reminiscent of apricot, tropical fruit, yellow pepper and tomato leaf. Rich and inviting flavour.

VINIFICATION: Grapes harvested at a temperature of 22°C are destemmed and crushed immediately at arrival in the winery. Cold maceration at 5/6°C. Soft pressing. Cooling of the must at 15°C. One night decanting. Racking of the clean must and inoculation of selected yeasts. Fermentation at 18°C for 14 days. Racking and refinement in stainless steel vats, where he remained for three months on its lees.

FOOD PAIRING: Aperitif wine to pair with spicy food that can compete with its aromatic essence. Spicy first courses, soups and creams with herbs, blue-veined cheese and medium aged cheese, eggs and asparagus, lake or lagoon fish, eel on the spit. Excellent with marinated sardines (sarde in savor).

SERVING TEMPERATURE: 10°/12° C.



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